



Octoberfest Ale

Malt Extract:	PilsenLight LME – 6.6lbs. OR 1 can (3.3 lbs) Amber LME 1 can (3.3 lbs) Pilsen Light LME OR Pilsen Light DME – 6 lbs.
Grain Bill:	Crystal 75: 8oz Carapils: 8oz Munich (10L): 8oz Chocolate Malt: 4oz
Hopping Schedule:	Hallertau(4-5%) - 1oz @60 min Hallertau(4-5%) - 1oz @ 30min Hallertau (4-5%) - 1oz @ 5 min
Starting Gravity:	1.055-1.057
Final Gravity:	1.010-1.013
Fermentation Temp:	65-75 degrees F.
Yeast:	White Labs WLP001 OR Safale US-05

Directions:

- In a small pot bring 2-3 gallons of water to around 160 degrees (bubbles start to form on the bottom.)
- Remove from the heat and steep specialty grains (in a muslin or nylon bag) for 10-15 minutes.
- Remove the grains and bring liquid to a boil, turn off the heat and stir in the extracts until completely dissolved.
- Return to a boil, set a timer for 60 minutes, and add 1 oz Hallertau hops.
- At 30 minutes remaining, add 1 oz. Hallertau hops.
- At 5 minutes remaining, add 1 oz. Hallertau hops.

- Sanitize your fermenter, airlock & stopper.
- When the boil is done, cool the pot in a sink until sides are cool to the touch (80 degrees or less).
- Pour the wort into your sanitized fermenter, add pre-chilled water to bring it up to 5 gallons at about 75 degrees and pitch the yeast.
- Aerate well and ferment in the temperature range recommended above.

** Making a yeast starter is recommended for this recipe. **