

# Oktoberfest

*F.C.B. 1<sup>st</sup> Place Style Winner 10.17.01*

## Extract / Extract with grain

<b>Brewer:</b>	David Burdick	<b>Email:</b>	dtc4wi@inwave.com
<b>Beer:</b>	Oktoberfest Lager	<b>Style:</b>	Oktoberfest
<b>Type:</b>	Extract / Extract with grain	<b>Size:</b>	5 gallons
<b>Color:</b>		<b>Bitterness:</b>	- IBU
<b>OG:</b>		<b>FG:</b>	
<b>Alcohol:</b>	- %		
<b>Steep:</b>	Steep grains for 30 minutes @ 150° F.		
<b>Grain:</b>	2 oz. 20L Crystal Malt 2 oz. Chocolate Malt 1 lbs. Lager Malt 2 oz. Pale malt 1 lbs. Munich Malt 4 oz. Vienna Malt		
<b>Boil:</b>	60 minutes	SG -.---	- gallons
	4 lbs. Amber DME 3 lbs. Wheat DME 6 oz. Malto Dextrin powder 1/2 oz. Styrian Gold		
<b>Hops:</b>	45 minutes	1/2 oz. Hallertauer	
	30 minutes	1/2 oz. Hallertauer	
	15 minutes	1/2 oz. Saaz	
	5 minutes	1 oz. Saaz	
<b>Yeast:</b>	Bavarian Lager yeast		
<b>Carbonation:</b>	Primed with 1-1/4 cups Wheat DME		
<b>Log notes:</b>			

*Date 01/20/02*