



Duke's Desert Dunkel Brewing Instructions

What You Get

- 1 Can Oktoberfest Lager Brewing Extract
- 1 Packet BrewMax LME Smooth
- 1 Packet BrewMax LME Robust
- 1 Packet Chocolate Malt
- 1 Packet Munich Malt
- 1 Packet Hallertau Hops
- 1 Packet Saflager W-34/70 Yeast
- 2 Hop Sacks
- 1 Packet No-Rinse Cleanser

Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Save the remaining 1/2 packet of cleanser for bottling.
4. Screw on the lid and swirl the fermenter so the sanitizer touches the entire inside surface, including the underside of the lid.
5. Let sit for at least 2 minutes, then swirl again.
6. Open the spigot and let sanitizer flow for 5 seconds, then close.
7. Pour the remaining sanitizer into a large bowl.
8. Place your spoon, whisk, can opener, and measuring cup in the sanitizer solution for at least 2 minutes before use.
9. Do not rinse or dry sanitized equipment.





Step 2: Prepare the Extract and Grains

1. Remove the yeast packet from under the lid of the Oktoberfest Lager Brewing Extract.
2. Place the unopened can of brewing extract and both LME packets in hot tap water.
3. Weigh out **1.5 oz of Chocolate Malt**. You will not use the full packet.
4. Add the 1.5 oz of Chocolate Malt and the full packet of Munich Malt to one hop sack.
5. Tie the grain sack closed, leaving room for the grains to move freely.

Step 3: Steep the Grains

1. Add 6 cups of water to a 1-gallon boil pot.
2. Heat the water to 155°F.
3. Add the grain sack to the water.
4. Steep the grains for 30 minutes at 155°F.
5. After 30 minutes, turn off the heat.
6. Carefully remove the grain sack and place it in a colander or strainer over the pot.
7. Rinse the grain sack with 1 cup of hot water, around 160°F.
8. Let the liquid drain back into the pot.
9. Do not squeeze the grain sack.
10. Discard the used grain sack.

Step 4: Prepare and Boil the Hops

1. While the grains are steeping, add the Hallertau hops to the second hop sack.
2. Tie the hop sack closed, leaving room for the hops to expand.
3. After the grain steep is complete, bring the grain water to a rolling boil.
4. Add the hop sack to the pot.
5. Boil for 5 minutes.
6. Remove the pot from heat.





Step 5: Add the Extract and LME

1. Add both LME packets and the Oktoberfest Lager Brewing Extract to the hot grain water and hop mixture.
 2. Stir well until everything is thoroughly combined.
 3. This mixture is called wort.
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Step 6: Fill the Fermenter

1. Fill the fermenter with cold water to line 1.
 2. Pour the wort into the fermenter, including the hop sack.
 3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. The top-off water must be cold.
 5. Leave the hop sack in the wort during fermentation.
 6. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 7: Add Yeast and Ferment

1. Sprinkle the Saflager W-34/70 yeast packet into the fermenter.
 2. Do not stir after adding yeast.
 3. Screw on the lid.
 4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 55°F and 60°F.
 5. Ferment for 21 days.
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Step 8: Bottle and Carbonate

After 21 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 24 days total.

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Distribute the sanitizer equally among your bottles.





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4. Cap the bottles and shake vigorously.
 5. Let bottles sit for 10 minutes, then shake again.
 6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
 7. Do not rinse.
 8. Add 2 carbonation drops to each 740 mL bottle.
 9. Fill each bottle at an angle, leaving about 2 inches of headspace.
 10. Cap bottles tightly.
 11. Gently turn each bottle over to check the seal.
 12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
 13. Carbonate for at least 14 days.
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Step 9: Condition and Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Taste the chilled bottle.
3. If it tastes good, chill the rest of the batch.
4. If it needs more time, leave the remaining bottles at room temperature for another week.
5. Pour slowly into a glass, leaving sediment behind in the bottle.

