



Running With The Dev-Ale Brewing Instructions

What You Get

- 1 Can Oktoberfest Lager Brewing Extract
 - 1 Packet Pale DME
 - 1 Packet Robust LME
 - 1 Packet Crystal 40
 - 1 Packet Red Wheat
 - 2 Packets Amarillo Hops
 - 2 Packets Centennial Hops
 - 2 Packets Saaz Hops
 - 3 Muslin Hop Sacks
 - 1 Packet S-33
 - 1 Packet No-Rinse Cleanser
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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. Swirl the sanitizer to coat the inside of the fermenter and lid.
 5. Open the spigot and let sanitizer flow for 5 seconds, then close.
 6. Pour the remaining sanitizer into a large bowl.
 7. Soak your spoon, whisk, can opener, measuring cup, and muslin sacks in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
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Step 2: Prepare the Extract, Grains, and Hops

1. Remove the yeast packet from under the lid of the Oktoberfest Lager Brewing Extract.
 2. Do not use the yeast packet from under the lid for this recipe.
 3. Place the unopened Oktoberfest Lager Brewing Extract can in hot tap water.
 4. Add the Crystal 40 and Red Wheat to one muslin sack.
 5. Tie the grain sack closed loosely so the grain can move freely inside the sack.
 6. Add 1 packet Amarillo, 1 packet Centennial, and 1 packet Saaz to the second muslin sack.
 7. Tie the hop sack closed loosely so the hops have room to expand.
 8. Add the remaining 1 packet Amarillo, 1 packet Centennial, and 1 packet Saaz to the third muslin sack.
 9. Tie the second hop sack closed loosely so the hops have room to expand.
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Step 3: Steep the Crystal 40 and Red Wheat

1. Add 8 cups of water to a 1-gallon or larger pot.
2. Heat the water to 155–165°F.
3. Add the grain sack to the pot.
4. Steep the Crystal 40 and Red Wheat for 30 minutes, maintaining 155–165°F.
5. After 30 minutes, remove the pot from heat.
6. Place the grain sack in a colander over the pot.
7. Rinse the grain sack with 1–2 cups of hot water, allowing the runoff to drain back into the pot.
8. Do not squeeze the grain sack.
9. Discard the used grain sack.

Grain Note: Crystal 40 adds caramel malt depth and color, while Red Wheat helps build body and mouthfeel.

Step 4: Add LME, DME, and Bring to a Boil

1. Add the Robust LME to the grain water.
2. Stir until dissolved.





3. Slowly sprinkle the Pale DME into the pot while stirring.
4. Increase the heat to medium-high.
5. Continue stirring as foam rises.
6. If the foam begins to rise too high, remove the pot from heat briefly and lower the temperature slightly.
7. Keep stirring until the foam settles and the mixture reaches a low rolling boil.

DME Note: Pale DME can clump when added to hot water. Add it slowly while stirring. Small clumps are okay and will break down during fermentation.

Step 5: Boil the First Mixed Hop Sack

1. Once the mixture reaches a low rolling boil, add one mixed hop sack.
2. Boil for 30 minutes.

Hop Note: Each mixed hop sack contains Amarillo, Centennial, and Saaz hops. The 30-minute boil builds hop character and balance without making this beer sharply bitter.

Step 6: Add Flameout Hops and Brewing Extract

1. After the 30-minute boil, add the second mixed hop sack.
2. Remove the pot from heat.
3. Open the Oktoberfest Lager Brewing Extract.
4. Add the brewing extract to the hot mixture.
5. Stir with a sanitized spoon until fully mixed.
6. This mixture is called wort.

Flameout Hop Note: Adding the second hop sack at flameout helps preserve more hop flavor and aroma from the Amarillo, Centennial, and Saaz blend.

Step 7: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
2. Pour the wort into the fermenter.





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3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 8: Add Yeast and Ferment

1. Sprinkle the S-33 yeast into the fermenter.
 2. Do not stir after adding yeast.
 3. Secure the fermenter lid.
 4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 68°F and 78°F.
 5. Ferment for 14 days.
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Step 9: Bottle and Carbonate

After 14 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.
 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. Cooler temperatures may require an additional week.
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Step 10: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.



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