

Oktoberfest Lager Standard 5G Refill

What You Get

3 Oktoberfest Lager Brewing Extract (HME)

3 Packets of Dry Brewing Yeast (Under the Lid of the Brewing Extract)

6 Packets of Booster

2 Packets of No-Rinse Cleanser

STEP 1: Sanitizing

Cleaning is one of the most important steps in brewing. It kills microscopic bacteria, wild yeast and molds that may cause off-flavors in your beer. **Make certain to clean all equipment that comes in contact with your beer by following the directions below:**

1. Fill your clean fermenter with 2 gallons or 8 liters of warm water, then add 1 of the packets of No-Rinse Cleanser and stir until dissolved. Once dissolved, the solution is ready to use.
 2. Take your measuring cup and allow it to soak in the cleaning solution for 2 minutes. Then begin to scoop up the cleaning solution and pour it all over the inside of your fermenter, on your lid and Krausen Kollar if using the BrewMax Fermenter. Allow the solution to sit for 2 minutes then repeat.
 3. To clean the spigot, open it fully and allow liquid to flow for 5 seconds and then close.
 4. Pour the rest of the solution from the fermenter into a large bowl. Place your spoon/whisk, can opener and measuring cup into the bowl to keep them cleaned throughout the brewing process. Leave them immersed for at least 2 minutes in cleaning solution prior to using.
 5. After all surfaces have been thoroughly cleaned, do not rinse or dry the fermenter or utensils. Return lid to top of the fermenter and proceed immediately to brewing.
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STEP 2: BREWING

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide (CO₂). This process is called fermentation.

1. Remove the yeast packets from under the lids of the 3 cans of brewing extract, then remove the label from each can. Place the 3 unopened cans in hot tap water
2. Using the clean measuring cup, pour 8 cups of water into your 8-quart or larger pot. Add your booster packs slowly while stirring the cool water until dissolved. Bring water to a boil, and then remove pot from heat.
3. Open the cans of brewing extract from the bottom of the can and pour each can into the pot. Stir until thoroughly mixed. This mixture is the wort.

4. Fill the fermenter with 2 gallons or 8 liters of cold water. The water must be cold (ideally from the refrigerator) with a temperature of 40-55°F/4-12°C. For the best results, we recommend using bottled spring water or filtered tap water.

5. Pour the wort into the fermenter and then bring the volume of the fermenter up to 5 gallons or 19 liters by adding more cold water. Mix vigorously with the plastic spoon/ whisk. Be careful to not scratch the inside of the fermenter, which could create small spaces for bacteria to grow. (If you have a different fermenter top it off with cold water to the 5 gallon or 19 liter mark).

6. Sprinkle all 3 yeast packets into the fermenter and add your lid or air lock. Do not stir.

7. Allow your fermenter to sit for 10-14 days.

Store the fermenter in a cool, dark place between 68-78°F/20-26°C for the yeast to work properly. The ideal temperature range is 70-72°F / 21-22°C. After a few days the foam and activity will subside and your batch will appear to be dormant. However, the yeast is still at work, slowly finishing the fermentation process.

STEP 3: Bottling & Carbonating

After 10 days, taste a small sample to determine if the beer is fully fermented and ready to bottle. If it tastes like flat beer, it is ready. If it's sweet, then it's not ready. Let it ferment for 4 more days (14 total). At this point it is time to bottle. *Do not let it sit in the fermenter for longer than 24 days total.*

1. When your beer is ready to bottle, fill 2 1-gallon containers with warm water, and spit the second packet of No-Rinse Cleanser between each gallon and stir until dissolved. Once dissolved, it is ready to use.

2. Distribute the cleaning solution equally among the bottles. Screw on caps (or cover with metal cap if using glass bottles) and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Remove caps and empty all cleaning solution into a large bowl. Use this solution to clean any other equipment you may be using for bottling. Do not rinse.

3. Add 2 Carbonation Drops to each 740-mL bottle. For 1-liter bottles, add 2 ½ drops; for ½-liter bottles add 1 drop. Alternatively, you can add table sugar using the chart found here as a guide <https://www.mrbeer.com/help-desk>.

4. Holding the bottle at an angle, fill each bottle to about 2 inches from the bottle's top.

5. Place caps on bottles, hand tighten, and gently turn the bottle over to check the bottle's seal. It is not necessary to shake them.

6. Store the bottles upright and out of direct sunlight in a location with a consistent temperature between 70°-76°F or 21°-24°C. Allow to sit for a minimum of 14 days. If the temperature is cooler than suggested it may take an additional week to reach full carbonation.

Tip from our Brewmasters

After the primary carbonation has taken place your beer is ready to drink. We recommend putting 1 bottle in the refrigerator at first for 48 hrs. After 48hrs. give it a try and if it is up to your liking put the rest of your beer in the fridge. If it does not taste quite right, leave the bottles out at room temp for another week or so. Keep following this method until your brew tastes just how you like it.

This process is called conditioning and during this time the yeast left in your beer can help clean up any off flavors. Almost everything gets a little better with time and so will your beer.