



RECIPES

OKTOBERFEST LAGER

LALBREW NOVALAGER™ 30L



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	29
Beg Kettle Vol	30
L:G	3.0
Mashing in Liquor	6
Lauter	0
Sparge Liquor	33
Total Liquor	39

EVAPORATION RATE

0.03

EVAPORATION AMOUNT

0.9



STEP 2

MALT

Original Gravity/Plato	1,059	14.5
BME (premised)	0.900	
Colour (Lovibond)	4 to 6	

	WEIGHT OF MALT (KG)
Vienna	0.05
Munich 1	0.01
TOTAL	0.06

TYPE OF MALT	% OF GRIST	COLOUR (L)	COLOUR CONTRIBUTION
Vienna	80 %	3	3
Munich 1	20 %	6	1.5
TOTAL			4.5



TEMPERATURE

	°F	°C
Conversion Temp	147	64
Strike Temp	159	70.6
Sparge Temp	174	78.9

SPARGE ACID

NONE

FONT LEGEND

Temp
Gravity/Brewing parameters
Water
Malts
Hops
Yeast



STEP 3

HOPS

Kettle Boil Time: 60 Min

Hop Additions: 2

IBUs: 25

Irish Moss @ 30 min before knock-out:
(1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Hallertau Mittelfruh	4.0 %	45	70 %	17.50	36
Hallertau Mittelfruh	4.0 %	15	30 %	6.00	29
				TOTAL	65



STEP 4

YEAST

Yeast Type/Number	LalBrew NovaLager™
Fermentation Temp	16°C



NOTES

- Non-filtered
- Dry hop with Hallertau Mittelfruh midway through fermentation @ 3g/L