

Octoberfest

OG 1.054

FG 1.015

IBU 25 (assuming 23% utilization)

12oz Carapils

6oz Caravienna

5.6lb William's Brewing German Gold extract syrup
(from 50% German Moravian Pilsner, 50% German Munich)

1.4lb Alexander's Pale extract syrup

.8oz Hallertauer Hersbrucker plugs @ 4.5%AA (60 min boil)

.8oz Tettnanger Tettnang plugs @4.3%AA (60 min boil)

.25oz Hallertauer Hersbrucker plugs (last 10 min of boil)

1tsp Irish moss (last 10 min of boil)

Wyeast 2206 Bavarian Lager yeast (use starter!)

Ferment at 42-52F (used 47F).

1.25 cups M&F extra-light DME priming for bottling