

**\$39.99**

## BUTLER'S OKTOBERFEST ALE!

- INCLUDES:**
- 6.6 lbs. Munich LME
  - 1/2 lb. Vienna Malt & 1/2 lb. Aromatic Malt
  - 1/2 lb. Maltodextrin
  - 1/2 oz. German Hallertau hop pellets
  - 1/2 oz. Northern Brewer hop pellets
  - Yeast (Safale US-05)
  - Priming sugar EST. OG - 1.056
  - Hop and Grain bags EST. IBU - 25
  - Bottle Caps EST. ABV - 5.5%

- HOW-TO:**
1. Place grain in grain bag. Put into stock pot with at least 2 gallons of water. Bring the temperature up to about 150 degrees. Let sit at this temperature for 30 minutes.
  2. Remove grain bag and bring the "tea" to a boil. Remove from heat and add both cans of liquid malt extract and the Maltodextrin. Return to heat and bring back to boil.
  3. Boil for five minutes. Be sure to stir constantly - you don't want to scorch the malt extract or have a boil-over, because they're very messy and suck to clean up.
  4. Add 1/2 oz of Hallertau hops and 1/2 oz of Northern Brewer hops in hop bag and tie bag. Set your timer for 60 minutes, and put hops in the wort.
  6. (Optional) With 15 Min left in the boil add 1 teaspoon of Irish Moss or 1 Whirlfloc tablet (this just helps clear up the beer)
  7. At end of boil, kill the heat and chill the wort. Continue to steep all hops as you chill to around 70 degrees. You may remove hops from the wort at this point before you go to the fermenter (recommended) or if you'd like just dump it all in to your fermenter. Top off to five gallons with water and pitch yeast.
  8. When fermentation is complete, rack to a secondary fermenter, avoiding hops if they are still in there. Let age for at least 2 weeks (or longer for a "lager-like" clarity) before bottling. Prime with 3/4 cups (5 oz) of corn sugar.

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