

Oktoberfest

The BJCP style guidelines 3B, use descriptors for Oktoberfest such as, *“smooth, clean, and rather rich, with a depth of malt character... one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant...”*

The history behind Oktoberfest (known as Märzen when young), as detailed in the BJCP style guidelines, *“...based on an adaptation of the Vienna style...Typically brewed in the spring, signalling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.”*

It's rare for a beer to go through a name change once it has aged in the bottle but they do present quite differently! Try making identical brews, 6 months apart, then perform a side-by-side tasting to compare a Märzen with an Oktoberfest.

Ingredients

1.7kg Coopers European Lager
500g Coopers Light Dry Malt
200g Crystal Malt (cararoma or munich malt)
Kit yeast (7g) plus Saflager W-34/70 yeast (11.5g)



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DIY BEER Coopers

STEP 1: Mix

Before mixing the brew, rehydrate the yeast by adding to 250ml of tepid water then stir to make a creamy mix and cover with cling-wrap.

Crack the specialty grains (put the grains in a plastic zip-lock sandwich bag and crack them with a rolling pin), add to 2 liters of water in a saucepan and bring to the boil then strain into the fermenting tub already containing the Light Dry Malt.

Pick the fermenting tub up and gently swirl the contents to dissolve the malt.

Add the contents of the European Lager beer kit and dissolve.

Add cold water up to the 20 liter mark and stir vigorously. Note: Fermentation should start at around the 22°C to 24°C so about 5 liters of refrigerated water may be required.

Stir in the creamed yeast mix.

STEP 2: Brew

Allow the brew to drop to 12°C to 15°C over the course of 12-24hrs then maintain this temperature during fermentation.

Cleanliness and Sanitation is even more important when making Lager beer, as the lower ferment temperature will extend the time the brew is in the fermenting vessel.

Fermentation may take 2 to 3 weeks.

STEP 2: Bottle

Bottle the brew with a priming rate of 8g per liter (2 carbonation drops per 750ml bottle).

Store the bottles out of direct sunlight at 18°C or above for at least 1 week while secondary fermentation occurs.

STEP 2: Enjoy!

Allow to condition for at least 4 weeks in the bottle before serving.