



May all your fermentations be Great Fermentations!

## Barthtoberfest — A festbier made with local ingredients, part of our local series!

For this local series release, we have teamed up with Beppe Cuello, owner and brewer of the historic Fountain Square Brewing Company! This recipe utilizes a blend of Sugar Creek malts and local Crystal hops from Hanley Hops to make a balanced and VERY easy drinking festbier, great for the fall, or anytime, really! Prost!

### BEER SPECS

Original Gravity:

**1.049 — 1.051 @ 65% efficiency**

**1.053 — 1.055 @ 70% efficiency**

**1.057 — 1.059 @ 75% efficiency**

Final Gravity: **1.010 — 1.013**

IBU: 18-22

ABV%: 4.7% - 6.4%

Yield: 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A low to moderate mash temperature is recommended to create a well-balanced and easy drinking German-style festbier. We suggest a mash temperature of 149° - 151°F.

#### Fermentation Schedule:

If using Bayern or a traditional lager yeast, we recommend a primary fermentation of roughly 2 weeks at 46° - 54°F, bringing the temperature up by 8 to 10°F about 3/4 of the way to final gravity. If using Lutra, we recommend a primary fermentation of 1 to 2 weeks at 68 - 95°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

### RECIPE DETAILS

5.5 lb. Sugar Creek Pilsner Malt

3.5 lb. Sugar Creek Vienna Malt

2.0 lb. Sugar Creek Munich Malt

0.5 oz. Crystal hops, added as a first wort hop to the kettle while bringing the wort to a boil

1.5 oz. Crystal hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

1.0 oz. Crystal hops, added 10 min from the end of the boil

### FERMENTABLES

### BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast Labs OYL114 Bayern Lager Yeast, Omega Yeast Labs OYL071 Lutra Yeast, or Omega Yeast Labs Lutra Dry Yeast

**Brewer's Notes:** Featuring local Crystal hops and local malt from Sugar Creek Malt Co, this beautiful beer with light malt characteristics is perfect for this amazing fall weather, or anytime, really! This beer is what happens when you let head brewer and owner Beppe Cuello go wild! A delicate blend of Pilsner, Vienna and Munich Malts from Sugar Creek Malting Co. and local Crystal Hops, this beer is a quintessential German-style festbier that drinks incredibly easily! We are excited about how this one turned out, and we hope you are too!

