Eis, Eis Baby

What You Get

2 Oktoberfest Lager Brewing Extract (HME)

2 Packets of Dry Brewing Yeast (Under the Lid of the Brewing Extract)

2 Packets of BrewMax LME Smooth

1 Packet of Tettnanger Hops

1 Packet S-23 Dry Lager Yeast

1 Packet of No-Rinse Cleanser

STEP 1: Sanitizing

Cleaning is one of the most important steps in brewing. It kills microscopic bacteria, wild yeast and molds that may cause off-flavors in your beer. **Make certain to clean all equipment that comes in contact with your beer by following the directions below:**

1. Fill clean keg with warm water to line mark 1 on the back, then add ½ pack (about 1 tablespoon) of No-Rinse Cleanser and stir until dissolved. Once dissolved, the solution is ready to use. Save the remaining ½ of No-Rinse Cleanser because you will need it for bottling.

2.Screw on lid and swirl the keg so that the cleaning solution makes contact with the entire interior of the keg, including the underside of the lid. Note that the ventilation notches under the lid may leak solution. Allow to sit for at least 2 minutes and swirl again.

3.To clean the spigot, open it fully and allow liquid to flow for 5 seconds and then close.

4.Pour the rest of the solution from the keg into a large bowl. Place your spoon/whisk, can opener and measuring cup into the bowl to keep them cleaned throughout the brewing process. Leave them immersed for at least 2 minutes in cleaning solution prior to using.

5.After all surfaces have been thoroughly cleaned, do not rinse or dry the keg or utensils. Return lid to top of keg, proceed immediately to brewing.

STEP 2: BREWING

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide (CO2). This process is called fermentation.

1. Remove the yeast packet from under the lid of the cans of Brewing Extract,(not needed for this recipe), then place the unopened cans and BrewMax LME's in hot tap water.

3. Using the measuring cup, pour 6-8 cups of water into your clean 4-quart or larger pot. Add in both packets of BrewMax LME, mix until dissolved then bring this mixture to a low boil. Keep stirring while the mixture is coming to a boil to prevent scorching.

4. Once the mixture is boiling add in your packet of Tettnanger hops and let this boil for 20 minutes. Once 20 minutes has passed remove the pot from the heat.

8. Open both cans of Brewing Extract and pour the contents into the hot mixture in your pot. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.

9. Fill your fermenter with cold tap water to the mark 1 on the back. If using any other fermenter this would be approximately 1 gallon of water.

10. Pour the wort into your fermenter, and then bring the volume of the fermenter to mark 2 by adding more cold water. (If you have a different fermenter top it off with cold water to the 8.5-liter mark).

11. Stir your wort mixture vigorously with your sanitized spoon or whisk.

12. Sprinkle the 2-23 yeast packet into the keg, and screw on the lid. Do not stir.

Put your fermenter in a location with a consistent temperature between 54°F and 59°F and out of direct sunlight. Ferment for 19 days.

STEP 3: Extra Brewing Steps

At day 19 you will perform a diacetyl rest. Move your fermenter to a location with a temperature of 68°F to 72°F for 2 days.

After the 2 day diacetyl rest you will place your LBK into your freezer for approximently 8-16 hours. This can vary based on your freezer. The goal is to get the LBK about 25% frozen.

Once your beer is 25% frozen move immediately to the bottling steps. You will bottle as normal from the LBK you will get around 8-9 bottles.

STEP 4: Bottling & Carbonating

1.When your beer is ready to bottle, fill a 1-gallon container with warm water, then add the remaining ½ pack of the No-Rinse Cleanser and stir until dissolved. Once dissolved, it is ready to use.

2.Distribute the cleaning solution equally among the bottles. Screw on caps (or cover with metal cap if using glass bottles) and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Remove caps and empty all cleaning solution into a large bowl. Use this solution to clean any other equipment you may be using for bottling. Do not rinse.

3.Add 2 Carbonation Drops to each 740-mL bottle. For 1-liter bottles, add 2 ½ drops; for ½-liter bottles add 1 drop. Alternatively, you can add table sugar using this table as a guide.

4.Holding the bottle at an angle, fill each bottle to about 2 inches from the bottle's top.

5.Place caps on bottles, hand tighten, and gently turn the bottle over to check the bottle's seal. It is not necessary to shake them.

6.Store the bottles upright and out of direct sunlight in a location with a consistent temperature between 70°-76°F or 21°-24°C. Allow to sit for a minimum of 21 days. If the temperature is cooler than suggested it may take an additional week to reach full carbonation.

Tip from our Brewmasters

For this beer we do recommend a longer conditioning time and to do lager conditioning. We suggest lagering your beer for 1-2 months at 55°F and then 1-2 months at 38°F.