



OKTOBERFEST

Lager

Ingredients & Stats

Grain & Adjuncts: Pilsner Malt, Munich Malt, Caramunich II, Melanoidin, Dehusked Carafo II
Hops: Northern Brewer, Hallertauer Hersbrucker

Yeast: House Lager Strain
ABV: 5.7%
IBU: 18
SRM: 12.4

Flavor Description

Lusciously malty, refreshingly crisp, easily quaffable. Our Oktoberfest has notes of sweet caramel, baked bread, & herbal hops. It finishes light and clean leaving you wanting that next sip. Grab a keg, growler, or pint and

What's in a Name?

It's Oktoberfest! 'Nuff said.

History of Style

The style of Oktoberfest has been credited to Gabriel Sedlmayr around 1850 after lager yeasts were first isolated by Louis Pasteur. It was a variant of Vienna Lager signaling the end of the brewing season and was stored in cold caves to be consumed over the 17-day harvest celebration that is Oktoberfest. This style of beer is the official beer of the celebration as ordained by

Availability: Sept-Oct.; Draft, Growlers

Age-ability: Yes, 6 months

Vegan-friendly: Yes! We don't use animal products in this beer

