



# OKTOBERFEST



## *Ingredients & Stats*

**Grain & Adjuncts:** Pilsener Malt, Munich Malt, Caramunich II, Melanoidin, Dehusked Carafa II  
**Hops:** Northern Brewer, Hallertauer Hersbrucker

**Yeast:** House Lager Strain  
**ABV:** 5.5%  
**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 say “Prost!” with your best buds.

## *Story Behind the 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 Lagers 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:** No, because we use gelatin-based finings to make it crystal-clear.