

Brew House

OKTOBERFEST

**Steeped in German Tradition &
Available for a limited time only!**



Oktoberfest is steeped in tradition and is typically an opportunity for the brewer to showcase the best of his craft. Historically brewed in spring and stored in cool caves over summer, the beer would reach its peak of flavour just in time for the fall festival. The Oktoberfest style has survived and continues to flourish today.

Oktoberfest is so complex and balanced that the overall character can only be achieved through the use of the highest quality ingredients. We use the finest Munich and Crystal malts and counter this with the best noble aromatic hops (for both aroma and bitterness). Balance and complexity are the ultimate goal of Oktoberfest brewing, and we are confident that you will find *just* that in our kit.

Mashing and boiling take place in our very own MICROBREWERY. The resulting wort is *flash cooled* and immediately *aseptically* packaged to capture the fresh grainy flavours of all grain beer.



Technical Data

Bitterness: 22IBU

Original Gravity: 1.050-1.052

Colour: Golden / Copper

Malts: Munich, Crystal

Hops: Hallertauer - Bittering & Aroma



Bottle the experience™