



Shabby Fest

Märzen /Festbier Style Lager

Shabby Fest is an Oktoberfest style lager beer that leans a little bit more towards a Märzen than a Festbier but has elements of both. Or maybe it is more of a Vienna Lager? You'll have to decide for yourself! It has the color and some of the maltiness you would expect from a Märzen, with the lighter body and drinkability you would find in a Festbier or Vienna Lager.

As mentioned above, this beer doesn't fit comfortably into a BJCP category but rather straddles the fence between a few. The closest match would probably be 6A Märzen (maybe 7A Vienna Lager?). The ABV of 5.3% is a little lower than the style guideline suggests, but contributes to its easy drinking quality. Traditional German ingredients are used all of the way through the process, starting with a nice blend of Pilsner, Munich, and Vienna Malts. A touch of German Hallertau Mittelfruh hops and a German Lager yeast that falls on the maltier side round out this beer's beautiful character.

When brewed true to style this beer is a lager and requires fermentation temperature control making it a better option for intermediate to advanced brewers. However, there are several ale yeast options that can be used if lagering is not an option. These will still get you pretty close to the original beer!

SHABBY FEST

EXTRACT: 3.3 lb. Pilsen Light Malt Extract
3.3 lb. Munich Malt Extract
1.0 lb. Golden Light Dry Malt Extract

HOPS: 1.5 oz. Hallertau 60 min
0.5 oz. Hallertau 5 min

YEAST: Imperial – L17 Harvest (2 packs)
White Labs WLP860 Munich Helles Lager (4 packs)
(or) Dry Yeast - Fermentis S-23 (3 packs)
Ale Yeast options if Lagering is not an option:
Imperial – G02 Kaiser, G03 Dieter
White Labs – WLP029 German Ale/Kolsch
(or) Dry Yeast – Omega Dry Lutra

OTHER: 4 oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify – optional – see step 7)

INSTRUCTIONS (ALE):

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Pour malt extract into mixture. Stir until dissolved.
3. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
4. Boil for 60 minutes, while adding the hops at the recipe intervals.
5. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
6. Sanitize all equipment that the wort will come into contact with after the boil.
7. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
8. Add contents of boil pot, fill to 5 gallon mark with cold water.
9. When wort has cooled to around 70 degrees pitch yeast and place lid on tight.
10. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
11. After fermentation has stopped (about 2 ½ weeks) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
12. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.

13. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN: 6.0 lb. Pilsner Malt
3.0 lb. Munich Malt
2.0 lb. Vienna Malt
1.0 oz. Carafa I (Special)

HOPS: 1.5 oz. Hallertau 60 min
0.5 oz. Hallertau 5 min

YEAST: Imperial – L17 Harvest (2 packs)
White Labs WLP860 Munich Helles Lager (4 packs)
(or) Dry Yeast – Fermentis S-23 (3 packs)
Ale Yeast options if Lagering is not an option:
Imperial – G02 Kaiser, G03 Dieter
White Labs – WLP029 German Ale/Kolsch
(or) Dry Yeast – Omega Dry Lutra

Mash at 152 degrees for 60 minutes. 90 minute boil recommended.
Estimated OG 1.055, FG 1.014, IBU 21.8, SRM 7.9, ABV 5.3%

LAGERING INSTRUCTIONS:

1. After 50-54 degree primary fermentation has finished (12 - 14 days) raise temperature to 60° for 3 days then transfer beer to secondary fermenter.
2. Slowly reduce temperature by 4-5 degrees per day, until lagering temperature of 34-38 degrees is reached.
3. Hold at a consistent temperature of 34-38 degrees for 4-8 weeks.
4. Bottle or keg as normal.

**Jon's Homebrew
and Wine Supply**

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