



Samual Adams Octoberfest

HOME BREWERS COMMENTS:

This beer was an Americanized version of the style and lacked the malty, bready, bisquity body of a true European Oktoberfest. The beer was a bit light in malt and rather hoppy for the style, but otherwise a very clean and drinkable beer.

STYLE DEFINITION:

Marzen/Octoberfest is amber to deep copper/orange. Malty sweetness, toasted malt aroma and flavor dominant. Medium body. Low to medium bitterness. Low hop flavor and aroma.

The common Munich Oktoberfest beer served at Wies'n (the location at which Munich celebrates its Oktoberfest) contains roughly 5.0-6.0% alcohol by volume, is dark/copper in color, has a mild hop profile and is typically labeled as a Bavarian Märzenbier in style. (beeradvocate.com)

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Brewed with five varieties of malted barley for a big, rich flavor.

The first thing you notice when pouring a glass of this seasonal beer is the color. Samuel Adams® Octoberfest has a rich, deep reddish amber hue which itself is reflective of the season. Samuel Adams Octoberfest masterfully blends together five roasts of malt to create a delicious harmony of sweet flavors including caramel and toffee. The malt is complimented by the elegant bitterness imparted by the Bavarian Noble hops. Samuel Adams Octoberfest provides a wonderful transition from the lighter beers of summer to the heartier brews of winter.

Samuel Adams Octoberfest pays homage to the Bavarian tradition by using generous portions of five varieties of malted barley to create a rich, toffee sweetness that is the signature flavor of this popular style of Samuel Adams.

Flavor: Smooth with a deep malt complexity. Lightly hopped for a smooth sweet finish.

Color: Deep red amber

Original Gravity: 13.6° Plato

Alcohol by Vol/Wt: 5.3%ABV - 4.1%ABW

Calories/12 oz.: 183

Malt Varieties: Two-row Harrington and Metcalfe pale malts, Munich-10, Moravian, and Caramel 60

Hop Varieties: Tettnang Tettnanger and Hallertau Mittelfrueh Noble hops

Yeast Strain: Samuel Adams lager yeast

Availability: Seasonal (August - October)

First Brewed: 1989



Heart River Homebrewers is a club based in Dickinson, North Dakota dedicated to the art and science of beer and wine making and their enjoyment in moderation to promote health and happiness. For membership information please visit our web site at www.heartriverhomebrewers.com or email Jon Stika at stika@ndsupernet.com