

# Heart River

Homebrewers EST. 2004

## HOMEBREWERS COMMENTS:

Dundee Oktoberfest has a light amber color and very pronounced caramel flavor. It is both sweeter and lacking in the biscuity / bready flavors of a traditional Oktoberfest, but is clean and smooth with a malty finish.

# DUNDEE

## Oktoberfest

### STYLE DEFINITION:

Before refrigeration, it was nearly impossible to brew beer in the summer due to the hot weather and bacterial infections. Brewing ended with the coming of spring, and began again in the fall. Most were brewed in March (Märzen). These brews were kept in cold storage over the spring and summer months, or brewed at a higher gravity, so they'd keep. Märzenbier is full-bodied, rich, toasty, typically dark copper in color with a medium to high alcohol content. (beeradvocate.com)



## Dundee Oktoberfest

Fall is a time of transition. From hard work and exercise to Sundays in a recliner. From counting calories to holiday feasts. And from skimpy bikinis to extra layers that hide a multitude of sins—like the recliner and the feasts.

Brewed in the long German tradition, Dundee Oktoberfest is a rich, hearty brew—a welcome change from the lighter fare of summer. And perfect for days when a bulky sweater is our best friend for so many reasons.

So in the fall, throw caution to the wind, throw on another layer, and be full-bodied.

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](http://www.heartriverhomebrewers.com) or email Jon Stika at [stika@ndsupernet.com](mailto:stika@ndsupernet.com)