

The King's Märzen Brewing Instructions

STEP 1: SANITIZING

Clean gear makes great beer. Sanitize your fermenter, mixing utensils, hop sack, and anything else that will come in contact with your ingredients. Use the No-Rinse Cleanser and follow the standard sanitizing instructions included with your Mr. Beer Kit.

REMEMBER: If it touches your beer, sanitize it first.

STEP 2: BREWING

Brewing is the process of making wort (unfermented beer) and then introducing yeast to kick off fermentation.

- Remove the yeast packet from under the extract can lid (you won't need it). Then, place the unopened can of Oktoberfest Extract in a bowl of **hot tap water** for 10–15 minutes.

This warms the ingredients and makes it easier to squeeze out every last drop of malty goodness;

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- Add the Hallertau pellet hops to the muslin hop sack and tie it closed. Trim any excess string or cloth.
- In a clean 3-quart or larger pot, bring 4 cups of water to a boil. Once boiling, add the hop sack, then immediately **remove the pot from heat**.
- Carefully stir in the Oktoberfest Brewing Extract and both DME softpacks until fully dissolved. This is your wort — the foundation of your beer.
- Fill your sanitized fermenter with cold water to the 4-quart mark (on the back).
- Pour the wort (including the hop sack) into the fermenter. Top it off with more cold water until you reach the 8.5-quart mark. Stir vigorously to aerate the mixture.
- Sprinkle the packet of Saflager W-34/70 yeast across the surface. **Do not stir**.
- Seal the lid tightly and place your fermenter in a dark, quiet spot where the temperature stays between **51°F and 59°F** (ideally around **55°F / 12°C**). Ferment for 3 weeks.

Lager Tip: True lagers ferment cool and slow — that's what gives them their signature clean, crisp flavor. If you can maintain a steady fermentation temp

between 51–59°F, you'll get an authentic Märzen-style lager.

Don't have temperature control? That's okay — your beer will still ferment at higher temps (like 65–70°F), but the result will be closer to a steam beer or hybrid ale. Still tasty, just a different profile.

- In 2–3 days, fermentation will be active. You may see foam (krausen), rising bubbles, or cloudiness — all good signs. After about 7 days, things will settle down. Resist the urge to open the keg — the yeast is still working!

STEP 3: BOTTLING & CONDITIONING

After 3 weeks (around 21 days) of fermentation, it's time to check your beer.

Use the spigot on your fermenter to draw a small sample into a clean glass (just a sip!). If it tastes like flat beer — not sweet, not sour — it's ready to bottle. If it still tastes sweet, give it another 2–3 days and check again. Don't let it sit in the fermenter for more than 24 days total.

Sanitize Your Bottles

- Fill a 1-gallon container (or large bowl) with warm water and stir in the remaining ½ packet of No-Rinse Cleanser until fully dissolved.
- Pour the solution into each of your bottles (about 2" of liquid per bottle), screw on the caps, and shake well to coat the inside. Let them sit for 10 minutes, then shake again and dump the liquid into a bowl. You can reuse this solution to sanitize your caps and any tools.

No need to rinse. — just let the bottles air dry briefly before filling;

Prime for Carbonation

- Add priming sugar to each bottle:
 - **740 mL plastic bottles:** Add 2 carbonation drops
 - **1-liter bottles:** Add 2.5 drops
 - **½-liter bottles:** Add 1 drop
 - Using table sugar? Use 2 teaspoons per 1-liter, or refer to our [carbonation guide](#).

Fill & Seal

- Fill each bottle by holding it at a slight angle and filling to about 2 inches from the top.
- Screw on the caps tightly, then gently tip each bottle upside down to check for leaks. **Do not shake.**

Store for Carbonation

- Place your bottles upright in a dark, room-temperature spot (70–76°F / 21–24°C) and let them carbonate for at least 14 days.
- If your space is cooler, allow 21 days to be safe. Warmer rooms may carbonate a bit faster.

Brewmaster's Tip: Condition for Flavor

After carbonation is done, your beer is drinkable — but it gets better with a little patience.

Put one bottle in the fridge for 48 hours and try it. If it tastes good, chill the rest and enjoy! If it's still a little rough or yeasty, leave the rest at room temp for another week and try again.

This is called **conditioning** — it gives the yeast time to clean up flavors and lets your beer mellow. Every week makes a difference. Most Märzen and lagers improve noticeably with age, so give them time to shine!