



# Samuel Adams Octoberfest

## Tasting Notes

In 1810, the Oktoberfest tradition was born when Munich celebrated the Crown Prince's wedding with a special beer and 16-day party. Our take on the style blends hearty malts for a deep, smooth flavor with notes of caramel that's perfect for the season, or whatever you're celebrating.

## Style Profile

Style	Märzen
Malt Varieties	<i>Samuel Adams</i> two-row pale malt blend, Munich 10, Caramel 60, & <i>Samuel Adams</i> OctoberFest malt
Hop Varieties	Tettnang Tettnanger and Hallertau Mittelfrueh Noble hops
IBUs	16
Color	20 SRM
Alcohol	5.3%ABV – 4.1%ABW
Yeast Strain	<i>Samuel Adams</i> lager yeast
First Brewed	1989
Package s	12oz bottles: 6pk, 12pk, loose, 28pk; 12oz. cans: 12pk, 1/2bbl, 1/6bbl, Fall Variety Pack (can & bottle)

## Tasting Steps

**Appearance:** Deep red amber

**Aroma:** Roasted malt, slightly sweet

**Flavor:** Smooth with a deep malt complexity, roasty sweetness, and light hop character

**Mouthfeel:** Medium-bodied

**Finish:** Smooth and sweet

