



PROUDLY BREWED ONLY IN CHICAGO

OKTOBER FEST

GERMAN-STYLE LAGER



A STEIN FULL OF TRADITIONAL MÄRZEN OFFERED IN ANTICIPATION OF THOSE DAYS FILLED WITH SAUSAGE, PRETZELS, AND A TABLE FULL OF FRIENDS. OUR BREWERS PUT ALL THE TIME AND CARE INTO THIS LONG-LAGERED BEAUTY USING TRADITIONAL GERMAN INGREDIENTS AND METHODS. SMOOTH, TOASTY FLAVOR AND THE INVITING AROMAS OF HEARTH-BAKED BREAD, FINISHING WITH JUST ENOUGH NOBLE HOP CHARACTER TO KEEP YOU COMING BACK FOR ANOTHER ROUND. PROST!

#1 SEASONAL 6-PACK IN ILLINOIS
#2 SEASONAL PROGRAM IN CHICAGOLAND
#2 OVERALL SEASONAL SKU IN ILLINOIS

SOURCING: MIQ CHICAGO & IL FMCG + C L 52 WK THRU 4/13/2025

5.7%
ALC/VOL

SEASONAL
AVAILABILITY

PACKAGING
12oz 6-pack,
Draft (1/6bbl. 1/2bbl)



OKTOBERFEST 6 PACK

SEASONAL

WWW.REVBREW.COM

REVOLUTION BREWING, 3340 N KEDZIE AVE, CHICAGO, IL 60618

FLAVOR + INGREDIENTS

APPEARANCE

DARK AMBER WITH
BRIGHT CLARITY

FLAVOR

MILDLY SPICY WITH SWEET
TOASTED MALT, TOFFEE,
AND BISCUIT

YEAST

ALE YEAST

HOPS

HERKULES, SAPHIR

MALT

PILSNER, VIENNA
MUNICH DARK II
CARARED
CARAMUNICH III

PROUDLY...

REVOLUTION BREWING'S OKTOBERFEST USES
GERMAN SPECIALTY MALT AND GERMAN
HOPS TO PRODUCE AN AUTHENTIC
OKTOBERFEST BREW.

ABOUT OKTOBERFEST

MÄRZEN, A STYLE ORIGINATING IN BAVARIA THAT IS TRADITIONALLY SERVED AT THE MUNICH OKTOBERFEST (WHICH RUNS FROM THE MIDDLE OF SEPTEMBER THROUGH THE FIRST WEEK OF OKTOBER AND ATTRACTS MORE THAN SIX MILLION VISITORS EACH YEAR). "MÄRZEN" IS GERMAN FOR "MARCH", WHICH IS WHEN THE STYLE WAS TRADITIONALLY BREWED TO ALLOW FOR A LONG LAGERING PERIOD.

WE USE GERMAN SPECIALTY MALT AND GERMAN HOPS TO PRODUCE AN AUTHENTIC OKTOBERFEST BREW.

THE RECIPE IS DESIGNED TO BE PERFECTLY BALANCED - NOT TOO SWEET, NOT TOO BITTER - TO MAKE A BEER THAT'S GREAT TO DRINK IN LARGE AMOUNTS (PREFERABLY OUT OF A STEIN!).



SCAN THIS CODE FOR MORE INFORMATION + GRAPHIC ASSETS

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