

MAIBOCK (All Grain)

Official NORTHERN BREWER Instructional Document

This bock substyle is brewed late in the year and lagered all winter for spring celebrations. Maibocks are unusual because they are quite pale for a bock and, although still malty, the balance is a little more towards the hoppy-bitter than in dark bocks. Our Maibock is a full-bodied beer; deep, brilliant golden color with a cap of white foam and a sweet malty aroma and flavor with undertones of noble hops.

O.G: 1.068 READY: 3 MONTHS

Suggested fermentation schedule:

- 1-2 week primary; 6-8 week cold secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 13 lbs. German Pilsen
- 0.5 lbs. Weyermann CaraHell

BOIL ADDITIONS & TIMES

- 1 oz German Perle (60 min)
- 1 oz. Hersbrucker (60 min)
- 1 oz. Hersbrucker (15 min)

YEAST

- **DRY YEAST (DEFAULT):**
Saflager W-34/70 Lager Yeast.
Optimum temp: 48°-59° F.
- **LIQUID YEAST OPTION:**
Wyeast 2124 Bohemian Lager Yeast. A versatile yeast from the Weihenstephen. Ferments clean and malty, with rich residual maltiness in full gravity lagers. Apparent attenuation: 69-73%. Flocculation: medium. Optimum temp: 48°-58° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz German Perle (60 min)

1 oz. Hersbrucker (60 min)

1 oz. Hersbrucker (15 min)

YEAST

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