

CRISP GERMAN MAIBOCK


Fruity with a malt kick | ABV 6.5% | IBU 21 | OG 1061 SG

A strong, German lager with accentuated fruit from the Munich Malt and a clean fermentation courtesy of the lager yeast and cold fermentation. A simple infusion mash is adequate given the well modified nature of our German Malt, which originates in our Crisp Hamburg maltings.

BASICS


BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1061 SG
FINAL GRAVITY:	1011 SG
IBUs:	21
COLOUR (EBC/SRM):	9 / 4.7
BREWHOUSE EFFICIENCY:	85%

INGREDIENTS

 MALTS	(kg)	%
GERMAN PILSEN	314	80
LIGHT MUNICH	80	20
TOTAL	394	

YEAST

GERMAN BOCK LAGER

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
STYRIAN EAGLE	342	30	15	Start of boil
AURORA	734	30	7	Middle
CELEIA	1141	20	3	Flame out
STYRIAN EAGLE	228	20	15	Flame out

METHODS / TIMINGS

TEMPERATURES

MASH TEMP:	67°C / 153°F
COLLECTION TEMP:	13°C / 55°F
FERMENTATION TEMP:	15°C / 59°F

 **MASH LIQUOR VOL (LITRES):** 1065

 **LIQUOR / MASH RATIO:** 2.7 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins



Carl's Top Tip

"The Light Munich in this recipe will deliver wonderful malty depth."