

# 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


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

## INGREDIENTS

 <b>MALTS</b>	(kg)	%
<b>GERMAN PILSEN</b>	314	80
<b>LIGHT MUNICH</b>	80	20
<b>TOTAL</b>	<b>394</b>	

## YEAST

**GERMAN BOCK LAGER**

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

## METHODS / TIMINGS

### TEMPERATURES

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

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

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

### TIMINGS

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



### Mike's Top Tip

*“The Light Munich in this recipe will deliver wonderful malty depth.”*