

Mai-Bock

Extract:

8 lbs. German Pilsner Malt Extract
4 lbs. German Munich Malt Extract
¾ oz. Magnum Hops (Bittering)
Wyeast 2206 (use 5 packets or one, ½ gallon starter.)



- Heat 2-5 gallons of water to 165°F
- Remove kettle from heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to a boil for 5 minutes, and add bittering hops for 60 minutes. (Magnum)
- Remove from heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well, or use oxygen)
- Pitch yeast at 60°F, ferment at 50°F until complete.
- Rack and lager at 40°F for 4 weeks.

Other Options: For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of the malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

All Grain:

10lbs. 8oz. German Pilsner malt
5lbs. 8oz. German Munich Malt
¾ oz. German Munich Malt
¾ oz. Magnum Hops
Wyeast 2206 (use 5 packets or one, ½ gallon starter.)

Questions About This Recipe?

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Mash grains with 16 quarts of water at 152°F for 1 hour. Sparge with 170°F water until 7 ½ gallons are collected. Bring to a boil and boil for 5 minutes. Add hops and boil for 60 minutes. Cool mixture to 68°F by placing pot in an ice bath or using a wort chiller. Add wort to fermenter and aerate (shaking works well). Pitch yeast at 60°F and ferment at 50°F until fermentation is complete, then rack and lager at 40°F for 4 weeks.