



BOCKO DE MAYO

Style: Hellesbock/Maibock – Similar to Ayinger Maibock

A golden, medium bodied, strong lager that is rich in malt character and balanced with light hop bitterness.

Batch Size: 5 Gal
OG: 1.064-1.072
FG: 1.011-1.018
IBU: 27
SRM: 7
ABV: 7.1%

CK00060

GRAINS

4 oz. Aromatic Malt
4 oz. CaraPils

EXTRACTS/ADJUNCTS

6.5 lb. Light LME
3.3 lb. Munich LME

Whirlfloc Tablet (15 min.)

HOPS/SPICES

0.5 oz. Magnum (60 min.)

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 50 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.

Fermenting Instructions

11. Ferment at around 50°F for two weeks.
12. Lager for one month at around 36°F before bottling.