

## EXTRACT RECIPE



Don't Dump Out  
**MAIBOCK**

**Estimated Starting Gravity:** 1.070

**Estimated Final Gravity:** 1.020-1.025

**Estimated IBU:** 28

**Estimated SRM:** 7

**Estimated ABV:** 6.5%

## INGREDIENTS

8 lbs Pilsen LME

1 lbs Golden Promise

1 lbs White Wheat Malt

4 oz Epiphany Brühmalt

1 oz Amarillo Hops

1 oz Mandarin Bavaria Hops

0.5 oz Magnum Hops

White Labs Dusseldorf Alt Yeast (WLP 036)

or

Saflager W-34/70

or

K-97 German Dry Ale Yeast

## BREWDAY NOTES

## BREWING SCHEDULE

Heat 3 gallons of water. Steep packaged grains for 20 minutes or until water reaches 160°F.

Discard grains and bring water to a low rolling boil.

Once boil is achieved, turn off the heat and add LME. Stir vigorously to incorporate the extract into the heated water, and to help avoid scorching.

This mixture of extract and water is now called wort. Turn the heat back on and boil your wort, being careful to avoid boil-overs. Boil your wort for 45 minutes and follow the hop schedule as indicated below.

0.5 oz Magnum Pellet Hops @ 10 minutes. Turn off your heat source, and steep hops as indicated below. 1 oz Amarillo & 1 oz Mandarin Bavaria Pellet Hops – steep/whirlpool for 30 minutes

## INGREDIENTS

Chill your wort and transfer to fermenter. Top up your fermenter to 5 gallons.

For ale fermentations, chill wort to 60°F and pitch yeast. If using ale yeast, let fermentation occur at room temperature, somewhere between 65-75°F for 2 weeks or until your gravity has dropped and remained near the estimated FG for a few days straight.

If using lager yeast, chill wort to 50°F. Once your fermentation is halfway through, slowly increase the fermentation temperature. Increase your fermentation temp by 2.5°F each 12 hours until you reach 60°F. Once final gravity is reached, cold crash your beer and transfer to a keg, bottles or a secondary fermenter. Cold aging the beer is recommended, but not required.