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FIRE AND EIS EISBOCK

OG: 1.113 **Color:** 23 SRM
FG: 1.031 **ABV:** 11%
IBU: 30

Extract	Weight	Percent
Pilsner LME	7 lbs	41.7
Munich LME	6.6 lbs	39.3

Steeping Grains	Weight	Percent
Melanoidin Malt	2 lb	11.9
CaraMunich 30-40°L	1 lb	6
Carafa Special III	3 oz	1.1

Hops	Weight	IBU
Magnum, 60 min	1 oz	30

Yeast
White Labs German Lager WLP830, Wyeast Bohemian Lager 2124, or Fermentis Saflager S-23

Additional
Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org)

Category 9B - Eisbock

A traditional Kulmbach specialty brewed by freezing a doppelbock and removing the ice to concentrate the flavor and alcohol content (as well as any defects). Eisbocks are not simply stronger doppelbocks; the name refers to the process of freezing and concentrating the beer. Some doppelbocks are stronger than Eisbocks. Extended lagering is often needed post-freezing to smooth the alcohol and enhance the malt and alcohol balance. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Rich, sweet malt balanced by a significant alcohol presence. The malt can have melanoidins, toasty qualities, some caramel, and occasionally a slight chocolate flavor. No hop flavor. Hop bitterness just offsets the malt sweetness enough to avoid a cloying character. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. The alcohol should be smooth, not harsh or hot, and should help the hop bitterness balance the strong malt presence. The finish should be of malt and alcohol, and can have a certain dryness from the alcohol. It should not be sticky, syrupy or cloyingly sweet. Clean, lager character.

Vital Statistics:	OG: 1.078 – 1.120	FG: 1.020 – 1.035
SRM: 18-30	ABV: 9 – 14%	IBUs: 25 – 35

Commercial Examples: Kulmbacher Reichelbräu Eisbock, Eggenberg Urbock Dunkel Eisbock, Niagara Eisbock, Capital Eisphyre

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:

- 11 lbs. German Pilsner Malt
- 6 lbs. Munich Malt
- 2 lbs. Melanoidin Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Decrease bittering hops to .75 oz.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
