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## HELLES YEAH MAIBOCK/HELLES BOCK

**OG:** 1.068                      **Color:** 7.3 SRM  
**FG:** 1.018                      **ABV:** 6.5%  
**IBU:** 31.9

| Extract    | Weight | Percent |
|------------|--------|---------|
| Pilsen LME | 7 lbs  | 64.8    |
| Munich LME | 3.3 lb | 30.6    |

| Steeping Grains | Weight | Percent |
|-----------------|--------|---------|
| CaraHell        | 8 oz   | 4.6     |

| Hops           | Weight  | IBU  |
|----------------|---------|------|
| Magnum, 60 min | 0.75 oz | 31.9 |

### Yeast

White Labs German Bock Lager WLP833, Wyeast Bavarian Lager 2206, or Fermentis Saflager S-23

**ALE VERSION:** White Labs German Ale/Kolsch WLP029, Wyeast German Ale 1007 or Fermentis Safale US-05

### Additional

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

### Category 4C— Maibock/Helles Bock

A relatively pale, strong, malty lager beer. Designed to walk a fine line between blandness and too much color. Hop character is generally more apparent than in other bocks. Can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength. While quite malty, this beer typically has less dark and rich malt flavors than a traditional bock. May also be drier, hoppier, and more bitter than a traditional bock. The hops compensate for the lower level of melanoidins. There is some dispute whether Helles (“pale”) Bock and Mai (“May”) Bock are synonymous. Most agree that they are identical (as is the consensus for Märzen and Oktoberfest), but some believe that Maibock is a “fest” type beer hitting the upper limits of hopping and color for the range. The serving of Maibock is specifically associated with springtime and the month of May. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

| Vital Statistics: | OG: 1.064 – 1.072 | FG: 1.011 – 1.018 |
|-------------------|-------------------|-------------------|
| SRM: 6 - 11       | ABV: 6.3 – 7.4%   | IBUs: 23– 35      |

**Commercial Examples:** Ayinger Maibock, Mahr’s Bock, Hacker-Pschorr Hubertus Bock, Capital Maibock, Einbecker Mai-Urbock, Hofbräu Maibock, Victory St. Boisterous, Gordon Biersch Blonde Bock, Smuttynose Maibock

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:

- 7 lbs. German Pilsner Malt
- 4 lbs. Vienna Malt
- 1 lb Munich Malt

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

Mash at 150°F for 1 hour.

Reduce Magnum Hops from .75 oz to .5 oz

### 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: \_\_\_\_\_

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