

German Bock Bier

Malt Base 7 Lbs DME **OR** 8.8 lb. LME

Specialty Grains: 1 lb. Special B, 1/8 lb. Carafa

Hops: 6 HBU Tettnang Hop Pellets (bittering), 3 HBU Hallertau (Finishing)

Other: European Ale Yeast

Suggested Yeast: White Labs European Ale Yeast, Wyeast 1338

Instructions:

1. Remove crushed grains from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in **minimum** 1 gallon cold water, slowly bring to approx. 155 deg., hold temp for 30 min. Discard grain.
2. Add liquid malt extract, stir well to dissolve. Bring to a boil, add bittering hops, and continue boil for 45 min. Add Irish Moss (optional) and boil for 10 min. more. Add aroma hops, and boil for 5 minutes. Remove from heat.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 58 – 65 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 14, the clearing stage is beginning. Siphon beer into clean carboy, affix airlock and cover to keep light out and let clear for approx. 14 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days **minimum**.

S.G. 1.061
F.G. 1.016