

Bock

Extract:

9 lbs Light Malt Extract
1 lb Munich Malt
8 oz. Cara Munich Malt
8 oz. Crystal Malt 120L
5 oz Special B Malt
4 oz Melanoidin Malt
4oz Chocolate Malt
1/2oz Magnum (Bittering)
Whirlfloc tablet or Irish moss
Wyeast 2206 or 2308 (Yeast starter is necessary)

- Heat 2-5 gallons of water to 165F
- Place grains in a steeping bag and steep at 160F to 170F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to a boil for 5 minutes, then add bittering hops (Magnum, 60 min.)
- Boil for 60 minutes.
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (Shaking works well)
- Pitch yeast and ferment at 50F to 55F until finished.
- Rack to secondary fermenter and lager at 32F to 40F for 3 weeks.

All Grain:

10lb 8oz. German Munich Malt
5 lb German Pilsner Malt
8 oz. Cara Munich Malt
8 oz. Crystal Malt 120L
5 oz Special B Malt
4 oz Melanoidin Malt
1/2oz Magnum or other high alpha hop
Wyeast 2206 or 2308



Questions About This Recipe?

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Infusion mash at 153F for 1 hour. Sparge until 6.5 gal of wort has been obtained. Boil for 5 minutes before adding hops. Add hops and boil for 1 hour. Cool wort, pitch yeast and proceed with fermentation procedure outlined above. © 2010 the F.H. Steinbart Co. Portland, OR

