



WEYERMANN® Bamberger Hofbräu Maibock

Beer description

With the awakening of spring, our Bamberger Hofbräu Maibock reveals itself at its very best. In the glass, it shines in clear antique gold with amber highlights, crowned by a fine-pored, brilliant white head. Its slender body carries the beer's strength with remarkable balance.

Brewed from the renowned Weyermann® Barke® summer barley, this strong beer delivers depth, clarity, and precise malt character. Notes of toffee, honey, and light caramel shape the opening, accompanied by a delicately herbal hop spice. At 7.2% ABV, the alcohol is seamlessly integrated, finishing in a refreshingly clean and crisp finale.

A well-balanced, characterful Maibock—perfect alongside a traditional Bavarian Brotzeit platter, Obatzda, bold and savory cheeses, bratwurst, or roasted veal.




Beer style

Pale Bock Beer is bottom-fermented, light yellow to light amber colored, form a sturdy white head. Their bouquet is dominated by malt, with subtle hints of hops. Spicy notes may be found besides exotic fruits. The finish is moderately bitter and sweet.

Malt bill

Weyermann® Barke® Pilsner Malt	84.0 %
Weyermann® Barke® Munich Malt	10.0 %
Weyermann® Acidulated Malt	3.0 %
Weyermann® Melanoidin Malt	2.0 %
Weyermann® CARABELGE®	1.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 30 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,071 SG	17,1 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 5,5 g/l
	Alcohol by volume	7.2 %	
Hop recommendation	Bitter Hop	Perle	25 IBU at the beginning of boiling
	Aroma Hop	Mittelfrüh	5 IBU 10 min before end of boiling
	Aroma Hop	Hersbrucker	5 IBU 10 min before end of boiling
Bitter units			35 IBU



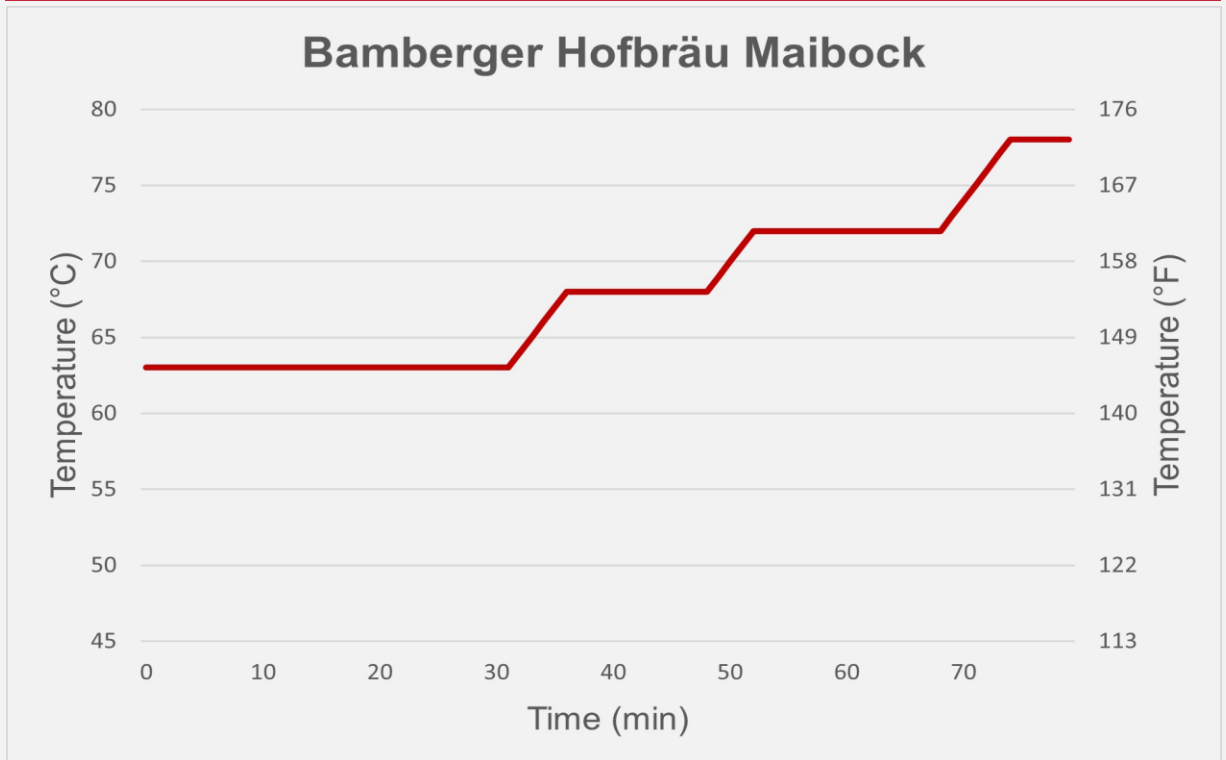
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ W-34/70	bottom-fermented	
pH-value	Mash	5,4 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2 - 4,6	

Mash regime



*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.
Great care has been taken in the formulation of the recipe. Have fun with brewing!

For more information

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