

**WEYERMANN® Bamberger Hofbräu Maibock****Beer description**

While Bockbiers tend to be hefty winter lagers with a color of deep mahogany to dark, the Maibock (Mai is German for May) is brilliantly amber. It is the perfect transition beer for the brief time in spring when it is already too light to hide in the dark recesses of a beer hall, but still too nippy to linger outside in a beer garden with a mug of Helles. While the ABV of this strong spring brew is a bock-like 7.2 percent, the body is lean, and the finish is surprisingly refreshing. The taste is a pleasant balance between a solid malteness from Barke® malts with deep genetic roots in classic barley varieties and a gently aromatic bitterness from classic noble hop landraces. Pair this beer with hearty German dishes, including grilled bratwurst, cold cut sandwiches, and strong, ripe cheeses.


**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

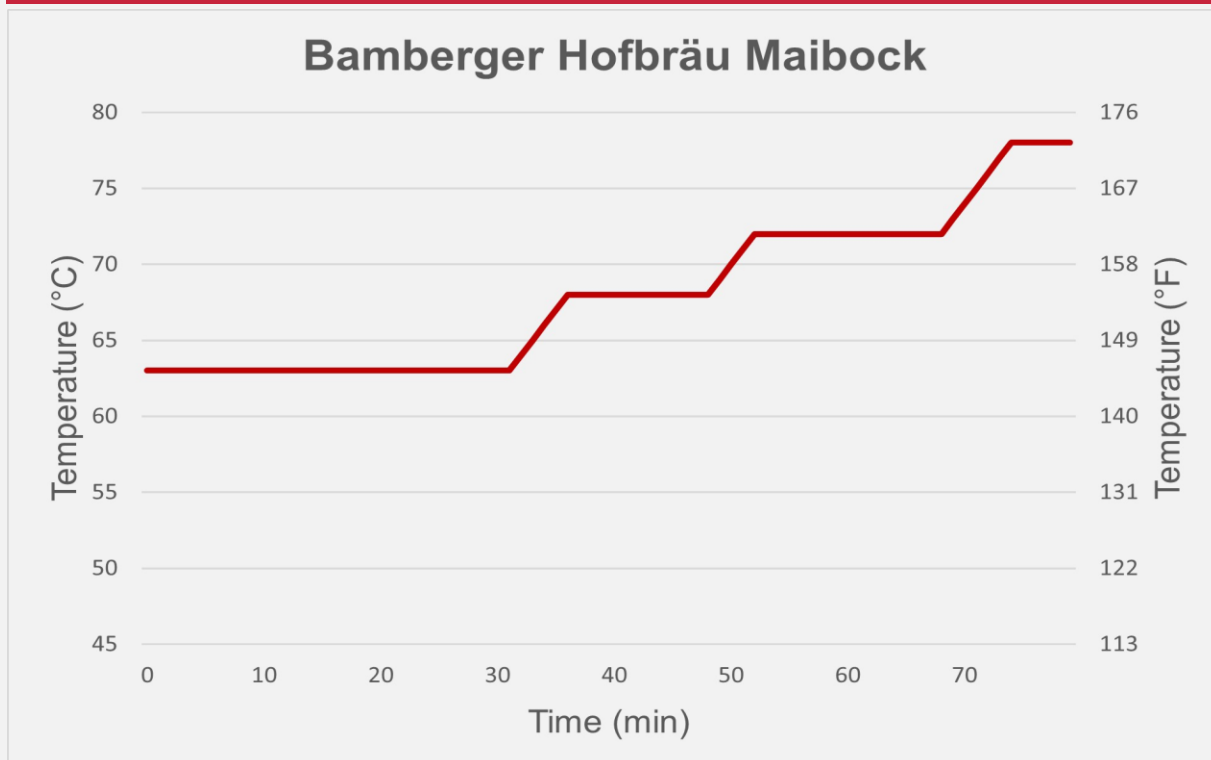
Weyermann® Barke® Pilsner Malt	84.0 %
Weyermann® Barke® Munich Malt	10.0 %
Weyermann® Acidulated Malt	3.0 %
Weyermann® Melanoidin Malt	2.0 %
Weyermann® CARABELGE®	1.0 %

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

**WEYERMANN® Bamberger Hofbräu Maibock****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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