

Helles Bock

Light but malty, rich but clean. Helles Bock or Maibocks are the lighter versions of the more familiar dark chocolate Bock and Doppelbocks German Lagers. Like its darker cousin, Helles Bock is a little higher alcohol (1.058 OG) than the average brew. It is a lager that requires cold fermenting and cold aging for best results.

OG: 1.058 FG 1.015 ABV 6%

Extract Recipe:

7 lbs Light Malt Extract
1 lbs Dry Light Malt Extract
1/2 lb Carahell Malt
1/2 lb Victory Malt
2 oz Hallertau Hops 12 HBUs(Boiling) 60 mins
1 oz Sterling/Saaz Hops(Flavor) 15 mins

Wyeast 2206 Bavarian Lager

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract and stir until dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz Hallertauer)
- Continue boiling for 45 mins then add 1 oz of Sterling/Saaz hops.
- Continue boiling for 15 min.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Lager yeast starts slowly. Keep at 70° until you see bubbling then reduce temperature.
- Ferment at 45 ° to 55° for 2 weeks.
- Rack to a secondary fermenter. Let it age to clarity at 35° then bottle or keg.

All Grain Recipe:

12 lbs 2 Row Malt or German Pilsner Malt
1/2 lb Carahell Malt
1/2 lb Victory Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.