

**Maibock 2019 (Won 1st place in Helles Bock at Bockfest, 2019; Best of Show, runner up)
Recipe by Tim Lawson**

6 lbs Weyermann pils malt (ran through grain mill at Listermann once)
6 lbs Weyermann Munich light malt
2 lbs Weyermann Vienna malt
2.5 oz Hallertau pellets (3.4% AA; 60 min)
.5 oz Hallertau pellets (10 min)
2 pkgs White Labs WLP 838 (Southern German Lager; store didn't have Wyeast 2206)
1 Whirlfloc tablet (10 min)
Salts: 1 tsp calcium chloride added to strike water

Yeast Starter: 3 days prior to brewing, boiled 3L filtered water with 10.9 oz Breiss pilsner DME, & 3/4 tsp yeast nutrient. Cooled in ice bath for 10 min and poured into 1 gallon jug. Shook for 2 min to aerate, then pitched yeast. Put on stir plate for 15 hours. Put in fridge to let yeast settle. (Estimated cell count: 512 billion).

Mash: Dough in with 5 gallons of 139°F water to hit 131°F. Hold for 15 minutes, then pull 14 1-quart scoops of thick mash out for decoction. Bring decoction up to 154°F and hold for 15 minutes (this will require cranking down heat very low on burner after reaching 154, and turning off the burner a couple of times), then raise to a boil and boil for 20 minutes. Add back to main mash to hit 154°F (may need to add a gallon or two of boiling water) and hold for 45 minutes. Drain first runnings. Sparge with enough 170-degree water to make 7.5 gallons.

Boil: Boil a total of 90 min. Add Whirlfloc with 10 min left.

Cooling & Fermentation: Chilled to 48 degrees. Ran pure oxygen for 2 min. Poured excess wort out of starter & pitched yeast. Ferment for 14-19 days at 50 degrees (Johnson control set to 50).

Brewed: 1/4/2019

Diacetyl Rest: After 8 days, pulled out into 64 degree basement until finished fermenting (about 15-17 days).

Kegged: 1/19/2019

Stats:

Preboil gravity – 1.061 for 7.50 gallons

OG – 1.073

FG – 1.015

ABV: 7.6%