



WEYERMANN® Nr. 18 Maibock

WEYERMANN® SPECIALTY MALTS

Beer description

Our Maibock radiates deep gold with a fine-pored foam crown. In the nose you are greeted by a range of aromas, from fruity notes such as mandarin and apple, to malty aromas reminiscent of bisquit and caramel, to noble hop aromas. This elegant, yet full-bodied beer, has a dry finish that invites the drinker to take another sip, and with its refreshing and slightly bitter character it is ideal for a beautiful spring evening. A subtle and fine bitterness softens the pleasant sweetness.

This Maibock pairs well with potato and vegetable gratin, fruit salad or pancakes, and is perfectly suited for the first meal outdoors in the early summer.



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	49.0 %
Weyermann® Barke® Vienna Malt	40.0 %
Weyermann® CARAHELL®	5.0 %
Weyermann® CARARED®	5.0 %
Weyermann® Acidulated Malt	1.0 %

Brewing

Mash regime	Decoction: Mash in at 63 °C (145 °F) and rest for 40 minutes, heat up to 68 °C (154°F) and rest for 10 minutes, heat up to 72 °C (162 °F) and rest for 15 minutes (until saccharification is complete), draw partial mash and boil for 5 minutes (100 °C (212 °F)), return the boiling part and mash out at 78 °C (172 °F)		
Beer parameters	Original gravity	1.069 SG	
	CO2-content	2.5 - 2.8 %	volumes
	Alcohol by volume	6.9 %	
Hop recommendation	Bitter Hop	Herkules	15 IBU at the beginning of boiling
	Bitter Hop	Hallertauer Perle	10 IBU 30 min before end of boiling
	Aroma Hop	Hersbrucker	5 IBU at the end of boiling
Bitter units		30	IBU



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Ingredients

Boiling time	60 minutes		
Special characteristics			
Yeast recommendation	Fermentis SafLager™ S-23	bottom-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,5	

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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