

WEYERMANN® BAVARIAN MAIBOCK

Weyermann® Bavarian Maibock is an unhopped malt extract with approx. 75% extract, a golden-brown color and a fine, sweet malt aroma.

Weyermann® malt extract Bavarian Maibock is made from high-quality Weyermann® Vienna malt and a portion of Weyermann® CARAPILS® and Weyermann® CARARED®.

For the production, a traditional mash preparation and wort boiling is carried out according to the beer type. The authentic beer wort produced in this way is clarified before evaporation by means of a high-performance centrifuge. After evaporation, an aseptic hot filling takes place in container sizes from 4 kg to 1200 kg.

The desired wort gravity can be achieved by means of dilution with brewing water. Weyermann® dilution guidelines are available below under Downloads.

Weyermann® malt extracts can be combined with all hop products. The duration of the wort boiling depends on the isomerization time of the hop products used and the desired bitterness.

Adjusted to the corresponding wort, the Weyermann® Maibock malt extract corresponds to a traditional German Maibock in taste and visual appearance.

Through the individual selection of hops, yeast and fermentation, adapted to the beer type, various beer styles can be brewed, such as:

- **Bock;** Dark Bock, Double Bock
- **Wheat Beer;** Dunkel Weizen, Weizenbock
- **IPA;** Red IPA
- **Amber Ale;** Altbier
- **Strong Ale;** American Barley Wine, Imperial Red Ale

Very well suited for Krausen dosage prior to secondary fermentation or for bottle fermentation.

Also, very well suited for original gravity correction at the end of wort boiling.

All Weyermann® malt extracts can be combined with each other, as well as with Weyermann® SINAMAR®, for more individual recipe creations.

Zugabe: Der gewünschte Stammwürzegehalt kann mittels Verdünnungstabelle mit Brauwasser eingestellt. Weyermann® Malzextrakte sind mit allen Hopfenprodukten kombinierbar. Die Dauer der Würzekochung richtet sich nach den eingesetzten Hopfenprodukten und der gewünschten Bitterkeit. Die Gärung und Lagerung erfolgt entsprechend dem Biertyp.

Color in 13% wort:

20.0 – 50.0 EBC | 8.0 – 19.3 Lovibond

Shipping units: 4 kg, 10 kg, 28 kg

Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 18 months if unopened.



Parameter	Minimum	Maximum	Unit
Extract	72	79	GG%/BRIX°
Specific weight (ME)	1.35	1.4	kg/l
Wort color (13°P)	20	50	EBC
Wort color (13°P)	8	19.3	Lovibond