

# MARYLAND HOMEBREW

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## BOCK

OG: 1.046    FG: 1.012

### Ingredients:

- 2 (3.3) lb. cans light unhopped malt extract
- 1 lb. Amber dry malt extract
- .5 lb Crystal 20 malt
- .5 lb Chocolate malt
- 2 oz. Hallertaur hop pellets
- .5 oz. Tettnang hop pellets
- White Labs German Lager, German Ale/Kolsch or 1 pkg. Nottingham dry yeast
- 1-1/4 cups dry malt extract for priming or 3/4 cup priming sugar

### Directions:

1. Steep grains in hop bag in 1.5 gallons of water at 155° for 30 minutes. Remove grains.
2. Add both the liquid and dried malt extract, Hallertaur hops and boil for 45 minutes.
3. Add Tettnang hops and boil for 10 minutes.
4. Combine wort with water to make five gallons. There is no need to strain.
5. Pitch yeast when wort temperature is between 70-80°.
6. Store at room temperature 2-3 days. (\* If lagering, store in primary fermenter at 50-55° for 4-6 days, then rack into a secondary fermenter and store at below 40° for at least three weeks.)
7. Allow it to sit in primary fermenter at 70-75° for 4-5 days, then rack to secondary fermenter for 10-14 days.
8. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 5 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
9. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks.