



AIH Helles Bock Special

A lighter, scaled down version of our Maibock. This Helles Bock is drier and hoppier, while still keeping some of the malt profile you are accustomed to in Bock. Prost! to the spring days ahead.



k99-0181

Original Gravity : 1.053 **IBUs :** 28
Final Gravity : 1.014 **Alcohol by volume :** 5.10%

Color : Deep Gold to Light Amber **Difficulty :** Easy

Supplies Included : LME, Specialty Grains w/bag, Water Salts, Hops & Priming Sugar

Brew Day
/ /

Ingredients Included :				
Fermentables :	7 lbs Liquid Munich Malt Extract		Specialty Grains :	8 oz Melanoidin
Water Salts :	Gypsum .75 tsp Kosher Salt .25 tsp & Epsom Salt .25 tsp			
Boil/Bittering Hops :	Flavor Hops:	Aroma Hops :	Knock - Out Hops :	Dry Hops :
1 oz Perle	1 oz Hersbrucker	1 oz Hersbrucker		
			Yeast :	Saflager S-23

Procedure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients, and fully understand the process.

If you have hard water, do not add the water salts.

1. Sanitization : It is important to thoroughly clean and sanitize all of your brewing equipment.
2. Making the Wort : Begin by heating 2.5 gallons of water in your brew pot. While heating this, add roughly half of your water salts, to the water. Add the remainder of the water salts to your top up water. If boiling all 5 gallons, add all of your water salts. When the water reaches a temperature of 150° to 160°F (max temp.), place the grain bag into your Brew Pot. Steep your grains at this temperature for 15 minutes. After 15 minutes, remove the grain bag from the pot. Do not squeeze the bag, just let the liquid drain from the bag into the pot. The water is now wort.
3. Boiling the Wort : Bring the wort to a boil. It should be a rolling boil, be careful to avoid a boil over. Once boiling, remove the wort from the heat. Add the liquid malt extract to the pot. Stir until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return the brew pot to heat, and return the wort to a boil.
4. Boil Hops : If using hop bags, put the boil hops into a hop bag and tie loosely at one end. Add these to the boiling wort. You have now added the bittering hops. Continue to boil this for 45 minutes.
5. Flavor Hops : Follow same instructions for hop bags as step 4. After 45 minutes of boiling, add the flavor hops to the boil. Continue to boil for 10 minutes.
6. Aroma Hops : Follow same instructions for hop bags as step 4. After 10 minutes of boiling, add the aroma hops to the boil. Continue to boil for 5 minutes.
7. Boil Termination : After 5 minutes (60 total minutes), remove heat source from the brew pot. Now it is time to cool the wort to 70°F. This can be accomplished by using a wort chiller.
8. Add Water : Siphon your cooled wort from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the wort to 5 gallons. Stir the 5 gallons of wort. At this time, take a hydrometer reading to record the original gravity.
9. Begin Fermentation: Add the yeast to the wort surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 52°- 59°F. However the S-23 yeast will work at ale temps as well, try to keep it below 68°. The wort will begin to ferment within 24 hours. When fermentation is complete, take another hydrometer reading to record the finish gravity.
10. Secondary : Clean and sanitize a secondary fermenter and rack beer into secondary. If using single stage fermentation, leave beer in primary for another week.
11. Fermentation Finish : When fermentation is complete, proceed to bottle or keg your beer, following appropriate procedures.

ABV% Calculator								
				X 131.25	=			
	Original Gravity		Finishing Gravity					Alcohol by Volume %