



Himmelsreich Helles Bock (All Grain)



Bow your head and behold divinity, for you have entered the kingdom of bock, and beaming in your mug is this gloriously bright, rich lager whose colors reach from an affluent golden to an ethereal amber. Rising through this bock's bountifully full mouthfeel is generous effervescence, and that aural white head releases the aroma of delicate biscuit and powerful malt. But don't be fearful of being swept away with overindulgent sweetness, because this heavenly brew strives for just enough hop bitterness to tug you between richness and bite before releasing you, most consecrated, into the kingdom of bock.

Just the Facts, Ma'am:

BJCP Style: 5A. Maibock/Helles Bock
Original Specific Gravity: 1.066 - 1.070
Final Specific Gravity: 1.014 - 1.018
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.8%
Color: 7 SRM (An Amber Shade of Divinity!)
International Bittering Units: 27
Time to Awesome Drinkability: 12 Weeks!

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

8.4 lbs Pilsner Malt
3.2 lbs Light Munich Malt
6 oz Biscuit Malt

Hops & Hop Addition Schedule:

1 oz Tettnanger Hops (Bittering, 60 Minutes)
3/4 oz Hallertau Hops (Bittering, 60 Minutes)
1/4 oz Hallertau Hops (Bittering & Flavor, 25 Minutes)

Yeast:

Liquid Yeast: Wyeast 2206 Bavarian Lager Yeast or
Wyeast 2308 Munich Lager Yeast

Or

Dry Yeast: Lalbrew Diamond Dried Lager Yeast or Saflager S-23 Lager Yeast

Brewing Supplies & Flavors:

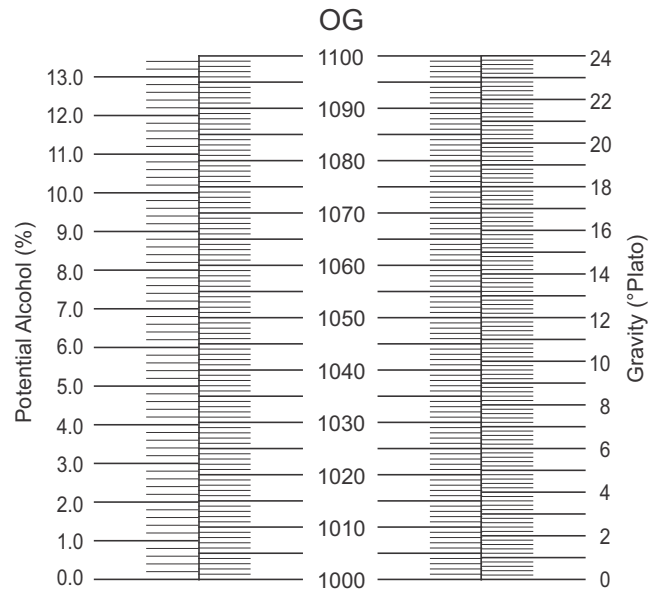
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

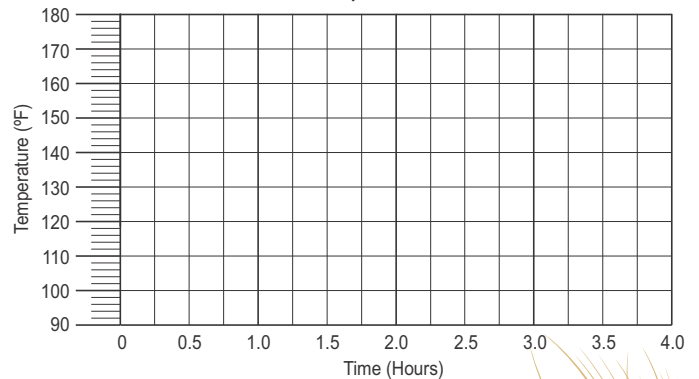
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 153°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes



Mash Temperature and Time



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