NORTHERN BREWER

MAYPOLE MAIBOCK

ALL-GRAIN

Just as the maypole is used to celebrate the coming of the warm season, this recipe also honors the ending of winter and the short, dark days. Maypole Maibock is brewed in the tradition of the famously malty and flavorful beers historically brewed in winter and then consumed in May coinciding with the return of spring and summer. Packed with delicious fresh, clean pilsner malt flavor and layered with a smattering of Munich malt, this lager is then just bittered enough to balance the malt sweetness and fermented with a clean, crisp and relatively attenuative classic German lager strain. The result is a deep golden beer with a dense and lasting white foam head, and a complex flavor profile with moderately high alcohol content.

O.G: 1.066 | **BREW TIME 8 WEEKS:** 2 WEEKS PRIMARY | 4 WEEKS LAGERING | 2 WEEKS BOTTLE CONDITIONING

KIT INVENTORY

MASH INGREDIENTS - PRE BLENDED

- 10 lbs Weyermann Barke Pilsner Malt
- 3 lbs Weyermann Barke Munich Malt

BOIL ADDITIONS & TIMES

- 1 oz German Perle (60 min)

YEAST (2 PACKS OR AN APPROPRIATE STARTER)

Dry Yeast:

- Fermentis Saflager W-34/70. Optimum Temp: 53°- 59°F

Liquid Yeast Options:

- Imperial Yeast L17 Harvest. Optimum temp: 50°- 60°F
- Omega OYL - 111 German Bock. Optimum temp: 48°- 55°F

READ ALL INSTRUCTIONS BEFORE STARTING

YOU WILL NEED:

- Homebrewing starter kit for brewing 5 gallon batches
- All-grain equipment kit with a mash tun and hot liquor tank
- Boiling kettle of at least 8 gallons capacity
- 5 gallon carboy, with bung and airlock, to use as a secondary fermenter. NOTE: You may skip transferring to a carboy and leave the beer in the primary fermenter to lager. See step 11
- A refrigerator cabaple of fitting the fermenter
- Approximately two cases of either 12 oz. or 22 oz. pry-off style beer bottles

A FEW HOURS BEFORE BREW DAY

Remove the liquid yeast packages from the refrigerator, and leave it in a place where you intend to conduct fermentation to allow the yeast to come to the correct pitching temperature. If you are using Wyeast, smack the packs as shown on the back of the package and allow to swell for at least 3 hours. Do not brew with inactive yeast - contact customer service for advice or a replacement. If you are using dry yeast, no action is needed.

MASH SCHEDULE: SINGLE INFUSION

If you are new to all-grain brewing, we suggest starting with 1.5 quarts of water per pound of grain for the strike water volume. This mash thickness can be adjusted for future brews as you become more comfortable with your equipment.

- Saccharification Rest: 152˚ F for 60 minutes
- Mashout: 170˚ F for 10 minutes (optional) - to raise the temperature for mashout, gently apply direct heat while stirring well (only with a kettle-based mash tun!), or add near boiling water until the target temperature is reached.

Prepare sparge water in your hot liquor tank at a rate of 2 quarts per pound of grain in the recipe, and perform a fly sparge until you have gathered your pre-boil volume (6-7 gallons) in your boil kettle. The sparge should take about an hour for optimal extraction efficiency. You should end up with extra sparge water in your hot liquor tank, you can use this hot water for cleaning later on.

BOIL ADDITIONS AND TIMES

This recipe calls for a 90 minute boil duration.

- 1 oz German Perle (60 minutes remaining in the boil)

AFTER THE BOIL

1. Cool the wort: When the 90 minute boil is finished, cool the wort to 50˚ - 58˚F as rapidly as possible.
2. Sanitize fermenting equipment and yeast packs: While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, airlock, funnel, etc - along with the yeast packets.
3. Transfer your cooled wort into the primary fermentation vessel using a valve on the boil kettle, by siphoning from the boil kettle, or pouring the wort into the fermenter.
4. Place the fermenter and yeast packets in your intended fermentation area for a few hours to allow temperatures to stabilize. Please note that this is a lager fermentation and temperature control is critical.
5. Aerate the wort. Seal the fermenter and rock back and forth to spash for a few minutes, or use an aeration system and diffusion stone.
6. Measure specific gravity of the wort with a hydrometer and record in the "BREWER'S NOTES" section. Target gravity for this kit is 1.066.
7. Add your yeast once the temperature of the wort is between 50˚ - 58˚F. Sanitize and open the yeast packs and carefully pour the contents into the primary fermenter.
8. Seal the fermenter. Add approximately 1 tablespoon of sanitizer or clean water to the sanitized airlock. Insert the airlock into the rubber stopper or bucket lid and seal the fermenter.

LAGER PRIMARY FERMENTATION

9. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin – there will be a cap of foam on the surface of the beer, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 50° - 60°F, move the fermenter to a warmer or cooler spot as needed.
10. Active fermentation ends. Approximately one to two weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the air lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, remove the fermentor from the cool fermentation area and allow to raise to room temperature for 2 to 3 days. This is called the diacetyl rest and will help to avoid possible off-flavors.
11. Transfer beer to secondary fermenter. Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary. Place the fermenter in a refrigerator for the lagering process. If you do not have a secondary fermenter, simply leave the beer in the primary fermenter and place in a refrigerator.

LAGERING

12. Allow the beer to condition (lager) in the refrigerator for 4 weeks at 32° to 40°F before proceeding to the next step. Timing is now somewhat flexible. *See the "YOU WILL NEED" section and Step 11.

BOTTLING DAY - ABOUT 1 MONTH AFTER BREWING DAY

13. Sanitize siphoning and bottling equipment.
14. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer). Use the following amounts, depending on which type of sugar you will use:
    - Corn sugar (dextrose) 2/3 cup in 16 oz water.
    - Table sugar (sucrose) 5/8 cup in 16 oz water.

    Bring the solution to a boil and pour into the bottling bucket.
15. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
16. Fill and cap bottles.

CONDITIONING - ABOUT 2 WEEKS AFTER BOTTLING DAY

17. Condition bottles at room temperature for 2 weeks. After this point, the bottles can be stored cool or cold.
18. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

BREWER'S NOTES

At Northern Brewer, we've always got your back. Our Brewmasters are available 7 days a week to help you brew your very best, and it doesn't end until you're completely happy with your latest batch...and looking forward to the next one. We'll never let you fail. Guaranteed.