

Maibock

OG: 1.070
FG: 1.017
ABV: 7.1%
IBU: 27



www.texasbrewinginc.com

Kit Inventory

GRAIN

10.5 lbs. Avangard Pilsen

5.5 lb. Avangard Munich

HOPS

1 oz. Perle

Yeast Recommendation

Lager:

Dry: 3 packs Saflager 34/70
Liquid: Wyeast 2124

Ale:

Dry: 2 packs US-05
Liquid: Wyeast 1056

At Texas Brewing it is recommend all Liquid yeasts be made with a starter. And also be used with an Oxygenation system. If not doing a starter, brew at your own risk.

Min. Requirements

- Homebrew Equipment kit for making 5 gallon Batches of beer
- 20 qt. Boil Kettle
- 5 gallon Secondary carboy or fermenter for dry hopping
- 48 Beer Bottles caps and priming sugar or Kegging system

Check your Kit

1. Check to make sure your kit has all its ingredients. If something is missing, we can replace it, but it makes it hard once you have started.
2. Not brewing for a while? Make sure to refrigerate your yeast.
3. Make sure to contact us with any questions.

Brew Day

Brew Day Schedule

60 Min. boil counted down from 60 min. to 0 min.

Bittering Hops

1 oz. Perle (60 Min)

This beer is a big lager. Fermentation must be temperature controlled, and it will take much longer to ferment than ales. You also must pitch 3 packs of dry yeast or make a large starter with liquid yeast.

OG: ____ FG: ____ (OG - FG) x 131.25 = ABV%

Single Infusion Mash
154°F for 60 minutes.