

# CRISP - GERMAN MAIBOCK


*Fruity with a malt kick* | ABV 6.5% | IBU 21 | OG 1061 SG

A strong, German lager with accentuated fruit from the Munich Malt and a clean fermentation courtesy of the lager yeast and cold fermentation. A simple infusion mash is adequate given the well modified nature of our German Malt, which originates in our Crisp Hamburg maltings.

## BASICS

<b>BATCH SIZE (LITRES):</b>	25l
<b>ORIGINAL GRAVITY:</b>	61 SG
<b>FINAL GRAVITY:</b>	11 SG
<b>IBUs:</b>	21
<b>COLOUR (EBC/SRM):</b>	9 / 4.7
<b>MASH EFFICIENCY:</b>	80%

## INGREDIENTS




 MALTS	(kg)	%
GERMAN PILSNER	5.130	80
LIGHT MUNICH	1.310	20
<b>TOTAL</b>	<b>6.440</b>	<b>100</b>

## YEAST

LALLEMAND DIAMOND LAGER - 11G

 HOPS	(g)	IBUs	Alpha Acid%	Addition
AURORA	6	7	15	Start of boil
AURORA	11	5	7	Middle
CELEIA	18	1	3	Flame out
AURORA	30	7	15	Flame out

## METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	67°C / 152°F
<b>FERMENTATION TEMP:</b>	15°C / 59°F
<b>TARGET ATTENUATION:</b>	82%
 <b>MASH LIQUOR VOL (LITRES):</b>	21
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

## TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### Crisp Malt's Top Tips



"The Light Munich in this recipe will deliver wonderful malty depth."