

# Style of the Month: Maibock

May 2021



# What the Helles is a Maibock?

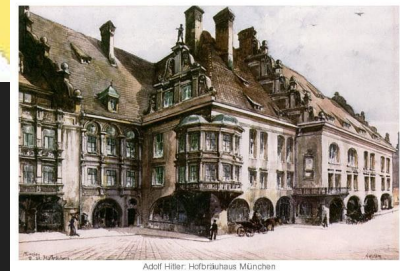
- Also known as Helles Bock
- Pale, full-bodied strong German lager
- Malty + restrained hops = Drinkable  
...but don't let the smooth taste fool ya!
- BJCP Vital Statistics:
  - IBU: 25-35
  - SRM: 6-11
  - OG: 1.064-1.072
  - FG: 1.011-1.018
  - ABV: 6.3-7.4%



# History

Bockbiers have a long brewing history in Germany, first brewed in Einbeck in Lower Saxony.

Prince Maximilian I of Bavaria thought Einbeck beer was *the shizzle* so he wanted it brewed locally. In 1614 he hired a brewmaster to brew these types of dark beers at the famed Munich Hofbräuhaus.



Adolf Hiller: Hofbräuhaus München

# A Bier for All Seasons

Bockbiers are traditionally seasonal brews:

- Winter: Dunkels Bock (Dark Bock)
- Lent: Dopplebock (Double Bock)
- Spring: Maibock (May Bock)

According to Hofbräu:

*“The first barrel of Maibock is tapped at the Hofbräuhaus in the last week of April, in time for the merry month of May.”*



# How Does it Compare?

Maibock is like...

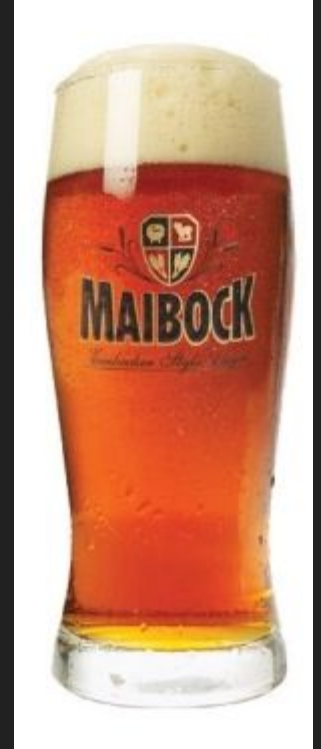
- A pale version of a Doppelbock, slightly hoppier and more attenuated
- A Munich Helles brewed to double strength
- A somewhat stronger, maltier, hoppier version of a Festbier (Oktoberfest)
- A Hazy IPA in no way shape or form!





# How to Brew Maibock

- Key Ingredients:
  - Quality Pilsner malt (60-75%)
  - Munich or Vienna malt (25-40%)
  - German noble hops
    - Present for flavor/aroma, but not a focus
  - Bock yeast (e.g. WLP833)
  - **BIG** starter! 4L+ (2M cells / mL / degree plato)



# How to Brew Maibock (cont.)

- Preferred Methods:
  - Decoction is traditional method
  - Step-mash should give good results
  - Single-infusion: Aim for lower temp (e.g. 148°F)
  - Extract? Why not: Pils + Vienna DME
  - 90min boil to drive off DMS
- Fermentation more important than mash
  - Cool to 48°F, pitch & oxygenate well
  - Temperature control a must! Hold @ 50°F
  - Lager for 6-8 weeks, should be nice & clear



# What to Buy

## Import Examples:

- Einbecker Mai-Urbock
- Hofbrau Maibock
- Ayinger Maibock
- Primator Maibock

## Local Options:

- Clandestine Maihem
- East Brother Maibock

