



Man-O-War Maibock

A light amber with a large, creamy, persistent white head. The flavour is typically less malty than a traditional bock, and may be drier, hoppier, and more bitter, but still with a relatively low hop flavour, with a mild spicy or peppery quality from the hops, increased carbonation and alcohol content.



k99-3217

Original Gravity : 1.065-1.070

IBUs : 34-36

Final Gravity : 1.011-1.018

Alcohol by volume : 6.3% - 7.4%

Color : Deep Gold to Light Amber **Difficulty :** Easy

Supplies Included : LME, Specialty Grains w/bag, Hops & Water Salts

Brew Day
/ /

Ingredients Included :				
Fermentables :	9 lbs Liquid Malt Extract		Specialty Grains :	1 lb Munich .5 lbs Vienna .5 lbs Cara Foam
Water Salts :	Gypsum .75 tp Kosher Salt .25 tp & Epsom Salt .25 tp			
Boil/Bittering Hops :	Flavor Hops:	Aroma Hops :	Knock - Out Hops :	Dry Hops :
1 oz Tradition	1 oz Hersbrucker	1 oz Hersbrucker		
			Yeast :	

Procedure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients, and fully understand the process.

- Sanitization : It is important to thoroughly clean and sanitize all of your brewing equipment.
- Making the Wort : Begin by heating 2.5 gallons of water in your Brew Pot. While the water is heating, place your "Specialty Grains", which should be crushed, into a "Grain Bag". Tie a knot at one end of the "Grain Bag" leaving room for the grains to be loose in the bag. When the water reaches a temperature of 150° to 160°F (max temp.), place the "Grain Bag" into your Brew Pot. Steep your grains at this temperature for 60 minutes. After 60 minutes, remove the "Grain Bag" from the pot. Do not squeeze the bag, just let the liquid drain from the bag into the pot. The water is now "Wort" at this point.
- Boiling the Wort : Bring the "Wort" to a boil. It should be a rolling boil, be careful to avoid a "Boil Over". Remove the "Wort" from the heat. Add all of the included "Fermentables" to the "Wort". Stir the "Fermentables" into the "Wort" until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return the Brew Pot to heat, add the Water Salts, and return the "Wort" to a boil.
- Boil Hops : If using "Hop Bags", put the Boil Hops into a "Hop Bag" and tie loosely at one end. Add these to the boiling "Wort". You have now added the Bittering Hops. Continue to Boil this for 45 minutes.
- Flavor Hops : Follow same instructions for "Hop Bags" as step 4. After 45 minutes of boiling, add the Flavor Hops to the boil. Continue to Boil for 10 minutes.
- Aroma Hops : Follow same instructions for "Hop Bags" as step 4. After 10 minutes of boiling, add the Aroma Hops to the boil. Continue to Boil for 5 minutes.
- Boil Termination : After 5 minutes (60 total minutes), remove heat source from the Brew Pot. Now it is time to cool the "Wort" to 70°F. This can be accomplished by using a "Wort Chiller".
- Add Water : Siphon your cooled "Wort" from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the Wort to 5 gallons. Stir the 5 gallons of "Wort". At this time, take a Hydrometer reading to record the Original Gravity.
- Begin Fermentation: Add the yeast to the "Wort" surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The "Wort" will begin to ferment within 24 hours. When fermentation is complete, when the airlock is no longer releasing Co2, take another hydrometer
- Secondary : Clean and sanitize a secondary fermenter and rack beer into secondary. If using single stage fermentation, leave beer in primary for another week.
- Fermentation Finish : When fermentation is complete, proceed to Bottle or Keg Your Beer, following appropriate procedures.

ABV% Calculator			
_____	_____	X 131.25	= _____
Original Gravity	Finishing Gravity		Alcohol by Volume %