

# Basic Beer Recipe



## Monster Mai Bock

Monster Mai Bock is a high gravity, moderately sweet Maibock. It is light in color which disguises its deceptively high alcohol content. Drink in desperate moderation. Allow 8 weeks for its flavor to develop. This kit contains: 6.6# Pilsner malt extract, 3# Munich malt extract, 1 oz. Perle hops, and steeping grains 8oz Melanoidin malt and 8oz Caravienne malt.

Directions: This recipe calls for a **liquid** beer yeast. Follow directions on package. **Sterilize everything well!**

1. Place the steeping grain into the grain sack and place into 1.5 gallons of cold water. Bring to 160F., hold at that temp for 25 minutes, then take out the grains and sparge them with 1.5 gallons water at 170F. Bring to boil.
2. Turn off the heat and empty the malt extract (in bag, can, or jar) into the hot water. (The extract may pour more easily from the bag if you first it into a saucepan of hot (170°F) water for ten minutes prior to pouring). Turn on heat and bring to a boil. Add 1 oz. Perle hops.
3. Boil the water and malt mixture (called wort) for 45 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Stir to avoid scorching the bottom of the pan. Add 1 tsp of Irish Moss and boil 15 minutes. Turn off heat.
4. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry.
5. Fill the fermentor with 2 gallons of cold water. (You can pre-cool your hot wort by placing your pot carefully into a sink of cold ice water for 15 minutes). Carefully pour the hot wort into the cold water in the fermentor. Top up to 5.25 gallons with cold water.
6. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. **White Labs** or **Wyeast** liquid yeast that may be 'pitched' into your wort when you brew. Instructions are on the yeast package. Note: Lager yeasts may take longer to start than ale yeasts. A yeast starter can be made 1-2 days previously to prevent this fermentation lag.
7. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 45-55°F for 2-4 weeks. If doing a double stage fermentation, syphon the beer into the carboy after 12-14 days in the primary fermentor (the beer may be transferred to the carboy as soon as the foam has fallen far enough so the carboy will not overflow). When the beer appears to have ceased fermentation, transfer into another fermentor, and lager at 32-45°F for several weeks or months.
8. **Bottling, 2-Stage Fermentor:** Rack beer carefully off the sediment into the sterilized fermentor from the carboy. Dissolve  $\frac{3}{4}$ -1 cup of corn sugar in 4 oz. of water and stir gently into the beer. Bottle and cap.
9. Store upright at room temperature for 14-21 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several weeks.
10. The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins. Enjoy as is, or decant your beer into a clean glass before drinking. Enjoy!

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