

## **Annihilator Doppelbock**

(5 gallon, all-grain)

One humorous tale of bock tells of a man in old Germany brewing an exceptionally strong beer that was consumed during the spring and summer. A friend came over to sample the brew and got so drunk that he fell on his way out the door. Flat on his face, in fact. Too embarrassed to relate the truth to the gentlemen at the local pub, he blamed his condition on a kick from a goat. This beer will make you feel the same. A variety of caramel and roasted grains will lend great depth and interest to the finished product.

### **Ingredients:**

- 10 lbs. pale pilsner malt
- 2.5 lbs. Munich malt
- 1 lb. cara-pils or dextrin-type malt
- 1.5 lbs. carastan or pale caramel malt, 20° Lovibond
- 2 lbs. crystal malt, 60° Lovibond
- 1 lb. pale chocolate malt, 170° Lovibond
- 0.75 oz. Perle hops (7.3% alpha acid) for 90 min.
- 1 oz. Hallertauer hops (3.7% alpha acid): 0.5 oz. for 30 min., 0.5 oz. at end of boil
- Wyeast 2206 (Bavarian lager)
- 2/3 cup corn sugar for priming

### **Step by Step:**

Mash grains in 5.5 gal. water in a single infusion at 150° F for 60 min. Sparge with 170° F water to collect 5.5 gal.

Total boil is 90 min. At start of boil, add Perle hops. Boil 60 min. and add 0.5 oz. Hallertauer hops. Boil 30 min. more and add 0.5 oz. Hallertauer hops. Chill to 45° F and pitch yeast in a starter.

Ferment at 45° F for three days. Raise to 50° F for three days. Raise to 55°. Rack into secondary when gravity reaches less than 1.020. Cool to 40° F and ferment to 1.008 (about three more days). Age at 40° F until clear (seven to 14 days). Bottle and prime. Condition in the bottle as long as desired (30 to 60 days)

## **Doppelbock**

(5 gallons, extract with grain)

### **Ingredients:**

- 10 lbs. light malt syrup
- 1 lb. cara-pils or dextrin malt
- 1.25 lbs. crystal malt, 60° Lovibond
- 1 lb. pale chocolate malt, 170° Lovibond
- 1 oz. Perle (7.3% alpha acid) for 60 min.
- 1 oz. Hallertauer hops (3.7% alpha acid): 0.5 oz. for 30 min., 0.5 oz. at end of boil
- Wyeast 2206 (Bavarian lager)
- 2/3 cup corn sugar for priming

### **Step by Step:**

Start with 5 gal. of water. Crush grains and steep in water at 150° F for 30 min. Rinse the grain with enough water to make 5.5 gal.

Total boil is 60 min. Heat to a boil and add Perle hops. Boil 30 min. Add 0.5 oz. Hallertauer hops. Boil 30 min. more and add 0.5 oz. Hallertauer hops. Chill to 45° F and pitch yeast in a starter.

Follow the fermenting schedule for the all-grain recipe.

## **Maibock**

(5 gallons, all-grain)

### **Ingredients:**

- 9 lbs. pilsner malt
- 1.5 lbs. Munich malt
- 0.75 lb. carastan or pale caramel, 20° Lovibond
- 0.5 lb. crystal malt, 60° Lovibond
- 0.5 lb. cara-pils or dextrin-type malt
- 0.75 oz. German [Northern Brewer](#) hops (8.5% alpha acid) for 90 min.
- 0.5 oz. Hallertauer (3.7% alpha acid) for 30 min.
- 1 oz. Saaz (3.1% alpha acid) at end of boil
- Wyeast 2124 (Bohemian lager)
- 2/3 cup corn sugar for priming

### **Step by Step:**

Mash grains in 3.8 gal. water in a single infusion at 150° F for 60 min. Sparge with 170° F water to collect 5.5 gal.

Total boil is 90 min. At start of boil, add Northern Brewer hops. Boil 60 min. and add Hallertauer hops. Boil 30 min. more and add Saaz hops. Chill to 45° F and pitch yeast in a starter.

Ferment at 45° F for three days. Raise to 50° F for three days. Raise to 55°. Rack into secondary when gravity reaches less than 1.020. Cool to 40° F and ferment to 1.008 (about three more days). Age at 40° F until clear (seven to 14 days). Bottle and prime. Condition in the bottle as long as desired (30 to 60 days).

## **Maibock**

(5 gallons, extract with grains)

### **Ingredients:**

- 8.5 lbs. light malt extract
- 0.5 lb. Munich malt
- 1 lb. cara-pils or dextrin malt
- 0.75 lb. crystal malt, 60° Lovibond
- 1 oz. German [Northern Brewer](#) hops (8.5% alpha acid) for 60 min.
- 0.5 oz. Hallertauer (3.7% alpha acid) for 30 min.
- 1 oz. Saaz (3.1% alpha acid) at end of boil
- Wyeast 2124 (Bohemian lager)
- 2/3 cup corn sugar for priming

### **Step by Step:**

Start with 5 gal. of water. Crush grains and steep in water at 150° F for 30 min. Rinse the grain with enough water to make 5.5 gal. Total boil is 60 min. Heat to a boil and add Northern Brewer hops. Boil 30 min. Add Hallertauer hops. Boil 30 min. more and add Saaz hops. Chill to 45° F and pitch yeast in a starter.

Follow the fermenting schedule for the all-grain recipe.

## Traditional Einbeck Bockbier (Dunkels Bock)

(5 gallons, all-grain)

### **Ingredients:**

- 9 lbs. Munich pale
- 3 lbs. wheat malt malt
- 1 lb. crystal malt, 60° Lovibond
- 0.5 lb. black malt
- 0.5 oz. German [Northern Brewer](#) hops (8.5% alpha acid) for 90 min.
- 0.75 oz. German Brewer's Gold hops (4.8% alpha acid) for 30 min.
- 0.5 oz. Hallertauer hops (3.7% alpha acid) at end of boil
- Wyeast 2206 (Bavarian lager)
- 2/3 cup corn sugar for priming

### **Step by Step:**

Mash grains in 4.25 gal. water in a single infusion at 149° F for 60 min. Sparge with 170° F water to collect 5.5 gal.

Total boil is 90 min. At start of boil, add Northern Brewer hops. Boil 60 min. and add Brewer's Gold hops. Boil 30 min. more and add Hallertauer hops. Chill to 45° F and pitch yeast in a starter.

Ferment at 45° F for three days. Raise to 50° F for three days. Raise to 55°. Rack into secondary when gravity reaches less than 1.020. Cool to 40° F and ferment to 1.008 (about three more days). Age at 40° F until clear (seven to 14 days). Bottle and prime. Condition in the bottle as long as desired (30 to 60 days).

## Einbeck Bockbier

(5 gallons, extract with grains)

### **Ingredients:**

- 8 lbs. light malt syrup
- 2 lbs. wheat malt syrup
- 1 lb. crystal malt, 60° Lovibond
- 0.5 lb. black malt
- 0.75 oz. German [Northern Brewer](#) hops (8.5% alpha acid) for 60 min.
- 0.75 oz. German Brewer's Gold hops (4.8% alpha acid) for 30 min.
- 0.5 oz. Hallertauer hops (3.7% alpha acid) at end of boil
- Wyeast 2206 (Bavarian lager)
- 2/3 cup corn sugar for priming

### **Step by Step:**

Start with 5 gal. of water. Crush grains and steep in water at 150° F for 30 min. Rinse the grain with enough water to make 5.5 gal. Total boil is 60 min. Heat to a boil and add Northern Brewer hops. Boil 30 min. Add Brewer's Gold hops. Boil 30 min. more and add Hallertauer hops. Chill to 45° F and pitch yeast in a starter.

Follow the fermenting schedule for the all-grain recipe.

## **Aventinus Weizenbock**

(5 gallons, all-grain)

### **Ingredients:**

- 7.25 lbs. wheat malt
- 6 lbs. Munich two-row
- 0.3 lb. chocolate malt
- 1.25 oz. Hallertauer hops (3.7% alpha acid): 1 oz. for 90 min., 0.25 oz. at end of boil
- Wyeast 2206 (Bavarian lager) or 3333 (German wheat)
- 2/3 cup corn sugar for priming

### **Step by Step:**

Mash grains in 4.25 gal. water in a single infusion at 152° F for 60 min. Sparge with 170° F water to collect 5.5 gal.

Total boil is 90 min. At start of boil, add 1 oz. Hallertauer hops. At end of boil add 0.25 oz. Hallertauer hops. Chill to 45° F and pitch yeast in a starter.

Ferment at 45° F for three days. Raise to 50° F for three days. Raise to 55°. Rack into secondary when gravity reaches less than 1.020. Cool to 40° F and ferment to 1.008 (about three more days). Age at 40° F until clear (seven to 14 days). Bottle and prime. Condition in the bottle as long as desired (30 to 60 days).

\*Note: To employ a step mash, the real Aventinus employs a rest at 128° F and is stepped up to 152° F with hot water.

## **Aventinus Weizenbock**

(5 gallons, extract with grains)

### **Ingredients:**

- 5 lbs. wheat malt syrup
- 5 lbs. light malt syrup
- 0.3 lb. chocolate malt
- 1.25 oz. Hallertauer hops (3.7% alpha acid): 1 oz. for 60 min., 0.25 oz. at end of boil
- Wyeast 2206 (Bavarian lager) or 3333 (German wheat)
- 2/3 cup corn sugar for priming

### **Step by Step:**

Start with 5 gal. of water. Crush grains and steep while heating water for 15 min. Rinse the grain with enough water to make 5.5 gal. Total boil is 60 min. At start of boil, add 1 oz.

Hallertauer hops. At end of boil add 0.25 oz. Hallertauer hops. Chill to 45° F and pitch yeast in a starter.

Follow the fermenting schedule for the all-grain recipe.