

## **HOMEBREWERS COMMENTS:**

This beer was a very nice golden color with excellent clarity. Malty and subtle hops on the nose with a good balance of hops and bready malt on the palate. Very slight fruity flavor and maybe not quite as malty as one would expect from a Maibock style beer.

## Schell's Brewing Co. Maifest

## **STYLE DEFINITION:**

The Maibock style of beer tends to be lighter in color than other Bock beers and often has a significant hop character with a noticeable alcohol around the same as a traditional Bock. Maibocks are customarily served in the spring and are oftentimes interrelated with spring festivals and celebrations more often in the month of May.

(beeradvocate.com)



## Schell's Maifest

Maifest is a seasonal specialty beer offered in the spring months. It is brewed with a blend of three different specialty malts and the finest imported and domestic hops, in the tradition of Munich's Hofbrauhaus Maibock (My-Bock) beer.

Considered by the locals as the birthplace of the Bock beer style, the Hofbrauhaus brews different versions of Bock beer at several points during the year. Most important of these is their Maibock or Maifest beer. The Prime Minister of Bavaria and the Mayor of Munich are quite likely to take part in the tapping of the first huge barrel of Maibock each year, as they celebrate the end of winter and the promise of warmer weather.

Maifest has a very large hop aroma, is smooth to the palate, and a unique malty sweetness than our other varieties. In celebration of the spirit of the Hofbrauhaus and the Maibock style, we proudly offer August Schell's Maifest beer.

Beer Style: Maibock, a blonde double bock

Alcohol by Volume: 7.2%

Characteristics: Assertive maltiness backed by a huge hop aroma.

Heart River Homebrewers is a club based in Dickinson, North Dakota dedicated to the art and science of beer and wine making and their enjoyment in moderation to promote health and happiness. For membership information please visit our web site at www.heartriverhomebrewers.com or email Jon Stika at stika@ndsupernet.com