



MAIBOCK

HOME BREWERS COMMENTS:

The boys at Summit have done it again and brewed a winner that is true to style. The Maibock had a deep golden color, malty aroma, very malty flavor profile with just enough hop bitterness to balance the sweetness and a soft noble hop finish.

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. (www.beeradvocate.org)

Maibock

Make every day a holiday.

Originally brewed by monks, Bock eventually became the official beer of May Day celebrations. In the centuries-old tradition, Summit created Maibock. This malty, pale beer is brewed using Czechoslovakian Saaz hops, specialty malts and German lager yeast.

Original Gravity: 16.1 Degrees Plato

Bittering Units: 40

Alcohol by Volume: 6.7%

Malts Utilized: Harrington, Munich

Color (Degree Lovibond): 9

Hops Utilized: Czechoslovakian, Saaz, Mt. Hood

Excerpt taken from www.summitbrewing.com



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