



# *Johann Sebastian* **Bock** *Beer Recipe*

**Written By Jeff  
DeFalco Staff  
Member**

The German bock lager is a high alcohol malty symphony of beer flavour. Lightly hopped and slightly sweet, it strikes a tasty note on the coldest of February nights. This recipe is a partial mash using Munich malt to add body and authenticity (all grain versions can be made 100% from this grain). If Bach was known as the king of baroque, then your bock will be king of beer for all folk.

### ***Enjoy!***

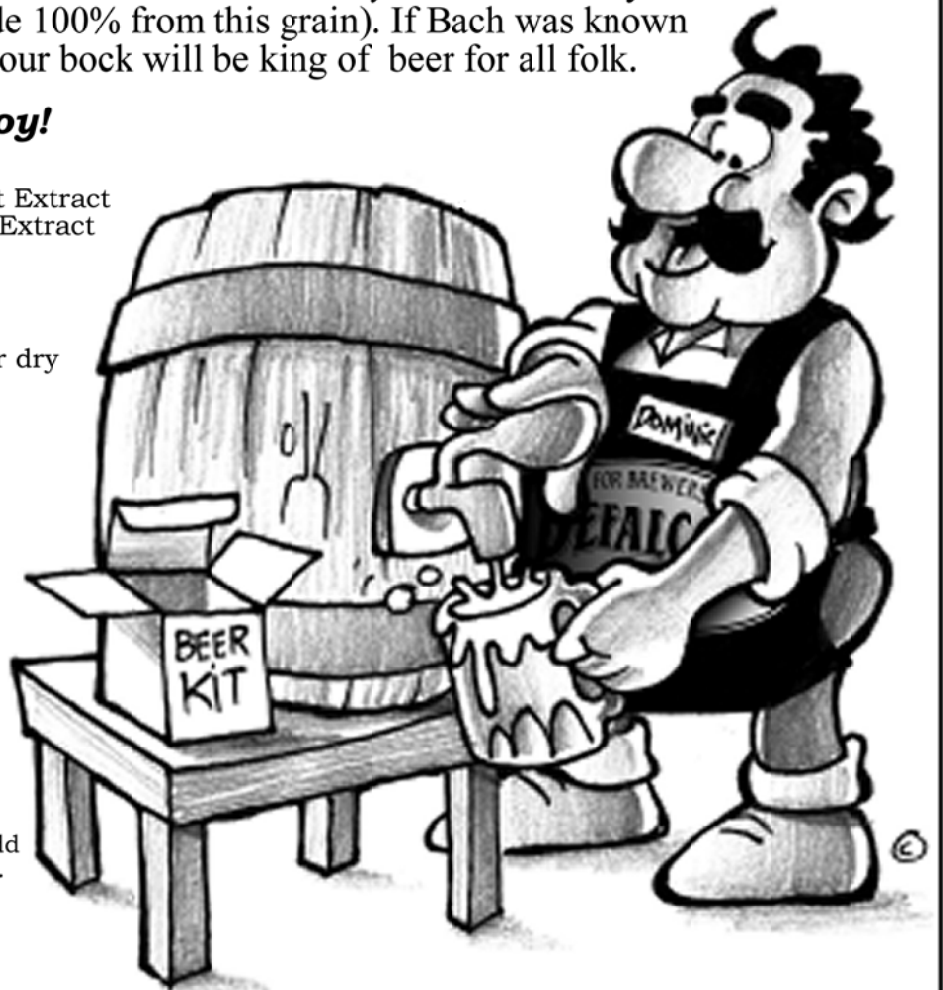
#### **Ingredients to make 19L**

- 2 - Tubs 1.3kg Muntons Light Malt Extract
- 1 - Tub 1.3kg Muntons Dark Malt Extract
- 500g - Munich Malt
- 2 Oz - Hallertauer Hop Pellets
- 2 - Hop boiling bags

1 - Liquid Wyeast Bavarian Lager or dry Saflager yeast.

#### **Process:**

1. In a small cooler add 2 gallons of hot water (180 degrees)
2. Place ground Munich malt in a hop boiling bag and add to cooler. Close lid and leave for 45min.
3. Strain bag of grain and discard. Add water to pot and fill up to 4 gallons. Bring water to boil.
4. Dissolve three tubs of liquid malt and continue to boil for 15 min.
5. Add hops in hop boiling bag and add to boil. Continue to boil for 45 min.
6. Cool to below 22°degrees and pitch yeast. Ferment below 19°degrees



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