MIA WALLACE
MAIBOCK
a signature series kit by Gary Glass

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SUGGESTED YEAST
White Labs: WLP500 Monastery
Wyeast: 1214 Belgian Abby
Imperial: A18 Joystick
Omega: OLY114 Bayern Lager
CellarScience Dry: GERMAN
LalBrew Dry: Diamond Lager

LME KIT
- 9 lbs Munich Liquid Extract
- 1 lb Light Dry Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:
- 1 lb Crystal 15°L

ALL-GRAIN KIT
- 10 lbs Pilsner
- 5 lbs Vienna
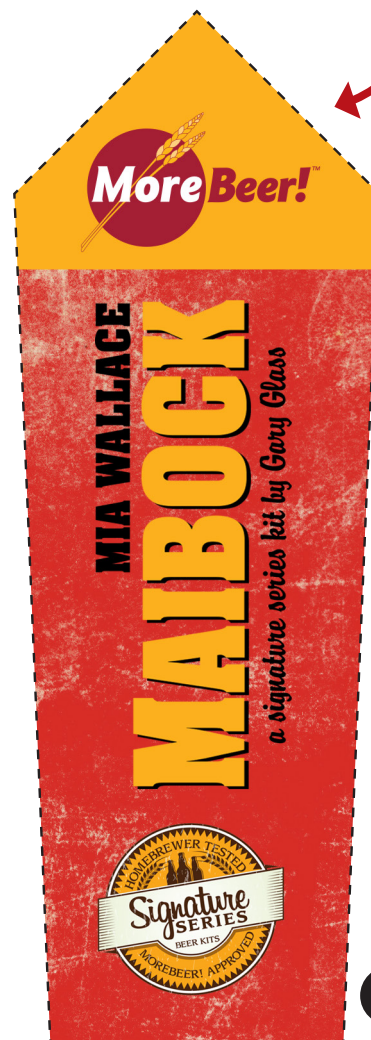- 1 lb Carapils

SPECIALTY MALTS:
- 1 lb Crystal 15°L

HOPS
- 0.5 oz Magnum – First Wort hops added to first runnings from mash tun
- 1 oz Magnum – Boil last 30 min
- 0.5 oz Saaz – Boil last 15 min
- 1 oz Saaz – Add at flameout/0 minutes

OTHER ADDITIONS
- Clarifier – Boil last 5 min

XKIT724

FITS OUR TAP HANDLE DI282 PERFECTLY

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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. Add your Wort Hops to the first runnings from your mash tun.

For the extract version, add the Wort Hops once you've stirred in your malt extract and turned the heat back on.

We recommend a fermentation temperature in the 66–68°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.

NEED HELP?

BEER STATS

EST. ORIGINAL GRAVITY
1.067–73

ACTUAL O.G.

SRM: 7

IBU'S: 56

EST. ABV %: 6.7

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES

MY RATING: 1 2 3 4 5

TASTING DATE:

_____

APPEARANCE

_____

AROMA

_____

TASTE

_____

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

RECORD KEEPING

DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

 # DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS

STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!