

Dead Guy Ale

A German Style Maibock from Oregon's Rogue Brewing. A true Maibock is a lager style but this brewery does everything a little different and always with good results.

OG: 1.058 FG 1.015 ABV 6%

Extract Recipe:

7 lbs Light Malt Extract
1 lb Light Dry Malt Extract
1 lb Munich Malt
1/2 lb Carastan (British Crystal 35L)
1 1/2 oz Perle Hops 13 HBUs (Boiling) 60 min
1 oz Sterling/Saaz Hops (Flavor) 1 min

Wyeast American Ale Yeast or Pacman Yeast

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/2 oz Perle)
- Continue boiling for 59mins then add 1 oz of Sterling/Saaz hops.
- Continue to boil for 1 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

12 lbs 2 Row Malt
1 lb Munich Malt
1/2 lb Carastan Malt 35L

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.