

# Bock Beer – Extract Only Kit

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## Ingredients:

1 – Can Briess Sparkling Amber Malt Extract  
1 – Can Briess Traditional Dark Malt Extract  
2 pounds Briess Golden Light Dry Malt Extract

5 - Ounces Mt Hood Hops  
1 – Vial of White Labs WLP820 – Octoberfest / Marzen yeast

## Notes:

This kit does not include priming sugar – if bottling, you can prime with corn sugar or with common table sugar. The amount of table sugar needed to prime will not affect the flavor of your beer.

This kit will make a 5 gallon batch of Irish Red Ale

## Brew Instructions:

Fill your brew pot ½ full of water and bring to a boil

Turn off the heat; pour in both cans of malt extract and stir until completely dissolved

Add 2 pounds of Briess Golden Light Extract and stir until completely dissolved

*(This step helps to prevent scorching)*

Top off the brew pot with hot water to within 4” of the lip & turn the heat back on

When the wurt reaches boil, add 3 ounces of the Mt. Hood hops (bittering hops)

*(Be careful when adding the bittering hops – If added too fast, the hops will cause a boil over)*

Boil for 50 minutes and add 2 additional ounces of the Mt. Hood hops (flavoring & aroma hops)

Boil for an additional 10 minutes and immediately turn off the heat

Pour the wurt into your sanitized fermenter, being careful to leave as much of the trub (sediment) behind as possible

Top off your fermenter with cold water to make a total of 5 gallons

Cover the fermenter and let cool

## Fermentation:

When your wurt reaches 75 degrees F, shake your vial of White Lab yeast and slowly open the vial

Pour the yeast into the wurt and immediately cover with an air lock

Let sit overnight at room temperature then drop your fermentation temperature down to 45 degrees F

Ferment for 7 - 14 days or until fermentation stops

## Lagering:

Transfer your beer to a secondary, leaving as much trub (sediment) behind as possible and let sit at 45 degrees for at least 28 days

## If Naturally Conditioning (Bottling):

Transfer the beer into a bottling bucket, leaving as much trub (sediment) behind as possible

Dissolve ¾ cup of corn or table (priming) sugar in one cup of water and bring to a boil

Pour the priming sugar into the beer and stir

Bottle your beer, leaving a ½” - ¾” head space in each bottle

## If Force Carbonating (Kegging):

Transfer the beer into a sanitized keg and apply CO2 to carbonate