



Maibock

Every year in May, villages across Bavaria celebrate the ceremony of erecting a “Maibaum” (“Maypole” a long, decorated tree) on the town green. It symbolizes rejoicing the return of summer. The custom is combined with a village festival where a potent, deep golden coloured beer is served: The Maibock

The first Maibock was brewed in the 14th century by German brewers in the Hanseatic town of Einbeck. The style was later adopted by Munich brewers. Due to their Bavarian dialect, they pronounced "Einbeck" as "Ein Bock" ("a billy goat"), and thus the beer became known as "Bock".

Brewed very strong to chase away any winter cabin fever. It's malty but incredibly smooth character is due to the stringent use of only the first runnings. These are of the highest quality and purest malt sugars extracted from the mash and contribute to a rich mouth-feel, as well as helping the beer reach the required alcohol strength. Caution: It will knock your socks off!!

ALC BY VOL: 7.5%

IBU: 30

YEAST: Bavarian Lager Yeast

MALTS: 2 Row, Carahell, Melanoidin

HOPS: Herkules, Hallertau

