

# European Lagers & Bocks

Specifically covering –

- 3A. Vienna Lager ----->
- 3B. Oktoberfest ----->
- 5A. Maibock/Helles Bock ----->
- 5B. Traditional Bock ----->
- 5C. Doppelbock ----->
- 5D. Eisbock ----->

Sampling the following in coordination:

- Great Lakes Elliot Ness
- Ayinger Oktober Fest-Märzen
- Rogue Dead Guy
- (Not Sampling)
- Spaten Optimator
- (Not Sampling)

## History:

The history of the 6 BJCP categories (3A,3B,5A,5B,5C,5D) categories span all lengths of time.

To be more specific:

### Vienna Lagers and Oktoberfest brews date back to the mid-late 1800's.

- For Vienna , the original amber lager developed by Anton Dreher shortly after the isolation of lager yeast. Nearly extinct in its area of origin, the style continues in Mexico where it was brought by Santiago Graf and other Austrian immigrant brewers. Regrettably, most modern examples use adjuncts which lessen the rich malt complexity characteristic of the best examples of this style. The style owes much of its character to the method of malting (Vienna malt). Lighter malt character overall than Oktoberfest, yet still decidedly balanced toward malt.

#### Vital Statistics:

OG: 1.046 – 1.052

IBUs: 18 – 30

FG: 1.010 – 1.014

SRM: 10 – 16

ABV: 4.5 – 5.5%

- For Oktoberfest, origin is credited to Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher near 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

#### Vital Statistics:

OG: 1.050 – 1.057

IBUs: 20 – 28

FG: 1.012 – 1.016

SRM: 7 – 14

ABV: 4.8 – 5.7%

### Bocks are where things get interesting and wide-set in time, ranging 14<sup>th</sup>-17<sup>th</sup> centuries.

- For Maiboc/Helles Bock, the serving of Maibock is specifically associated with springtime and the month of May

#### Vital Statistics:

OG: 1.064 – 1.072

IBUs: 23 – 35

FG: 1.011 – 1.018

SRM: 6 – 11

ABV: 6.3 – 7.4%

- For Traditional Bock, originated in the German city of Einbeck, which was a brewing center and popular exporter in the days of the Hanseatic League (14th to 17th century). Recreated in Munich starting in the 17th century. The name “bock” is based on a corruption of the name “Einbeck” in the Bavarian dialect, and was thus only used after the beer came to Munich. “Bock” also means “billy-goat” in German, and is often used in logos and advertisements.

Vital Statistics:

OG: 1.064 – 1.072

IBUs: 20 – 27

FG: 1.013 – 1.019

SRM: 14 – 22

ABV: 6.3 – 7.2%

- For Doppelbock, a Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels (and hence was considered “liquid bread” by the monks). The term “doppel (double) bock” was coined by Munich consumers. Many doppelbocks have names ending in “-ator,” either as a tribute to the prototypical Salvator or to take advantage of the beer’s popularity.

Vital Statistics:

OG: 1.072 – 1.112

IBUs: 16 – 26

FG: 1.016 – 1.024

SRM: 6 – 25

ABV: 7 – 10%

- For Eisbock, Eisbocks are not simply stronger doppelbocks; the name refers to the process of freezing and concentrating the beer. Some doppelbocks are stronger than Eisbocks. Extended lagering is often needed post-freezing to smooth the alcohol and enhance the malt and alcohol balance. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Vital Statistics:

OG: 1.078 – 1.120

IBUs: 25 – 35

FG: 1.020 – 1.035

SRM: 18 – 30

ABV: 9 – 14%

## Characteristics:

As defined by the BJCP-

### 3A. Vienna Lager

**Aroma:** Moderately rich German malt aroma (of Vienna and/or Munich malt). A light toasted malt aroma may be present. Similar, though less intense than Oktoberfest. Clean lager character, with no fruity esters or diacetyl. Noble hop aroma may be low to none. Caramel aroma is inappropriate.

**Appearance:** Light reddish amber to copper color. Bright clarity. Large, off-white, persistent head.

**Flavor:** Soft, elegant malt complexity is in the forefront, with a firm enough hop bitterness to provide a balanced finish. Some toasted character from the use of Vienna malt. No roasted or caramel flavor. Fairly dry finish, with both malt and hop bitterness present in the aftertaste. Noble hop flavor may be low to none.

**Mouthfeel:** Medium-light to medium body, with a gentle creaminess. Moderate carbonation. Smooth. Moderately crisp finish. May have a bit of alcohol warming.

**Overall Impression:** Characterized by soft, elegant maltiness that dries out in the finish to avoid becoming sweet.

### 3B. Oktoberfest

**Aroma:** Rich German malt aroma (of Vienna and/or Munich malt). A light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. No hop aroma. Caramel aroma is inappropriate.

**Appearance:** Dark gold to deep orange-red color. Bright clarity, with solid, off-white, foam stand.

**Flavor:** Initial malty sweetness, but finish is moderately dry. Distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate, and noble hop flavor is low to none. Balance is toward malt, though the finish is not sweet. Noticeable caramel or roasted flavors are inappropriate. Clean lager character with no diacetyl or fruity esters.

**Mouthfeel:** Medium body, with a creamy texture and medium carbonation. Smooth. Fully fermented, without a cloying finish.

**Overall Impression:** Smooth, clean, and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

### 5A. Maibock/Helles Bock

**Aroma:** Moderate to strong malt aroma, often with a lightly toasted quality and low melanoidins. Moderately low to no noble hop aroma, often with a spicy quality. Clean. No diacetyl. Fruity esters should be low to none. Some alcohol may be noticeable. May have a light DMS aroma from Pils malt.

**Appearance:** Deep gold to light amber in color. Lagering should provide good clarity. Large, creamy, persistent, white head.

**Flavor:** The rich flavor of continental European pale malts dominates (Pils malt flavor with some toasty notes and/or melanoidins). Little to no caramelization. May have a light DMS flavor from Pils malt. Moderate to no noble hop flavor. May have a low spicy or peppery quality from hops and/or alcohol. Moderate hop bitterness (more so in the balance than in other bocks). Clean, with no fruity esters or diacetyl. Well-attenuated, not cloying, with a moderately dry finish that may taste of both malt and hops.

**Mouthfeel:** Medium-bodied. Moderate to moderately high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. Some alcohol warming may be present.

**Overall Impression:** A relatively pale, strong, malty lager beer. Designed to walk a fine line between blandness and too much color. Hop character is generally more apparent than in other bocks.

### 5B. Traditional Bock

**Aroma:** Strong malt aroma, often with moderate amounts of rich melanoidins and/or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean. No diacetyl. Low to no fruity esters.

**Appearance:** Light copper to brown color, often with attractive garnet highlights. Lagering should provide good clarity despite the dark color. Large, creamy, persistent, off-white head.

**Flavor:** Complex maltiness is dominated by the rich flavors of Munich and Vienna malts, which contribute melanoidins and toasty flavors. Some caramel notes may be present from decoction mashing and a long boil. Hop bitterness is generally only high enough to support the malt flavors, allowing a bit of sweetness to linger into the finish. Well-attenuated, not cloying. Clean, with no esters or diacetyl. No hop flavor. No roasted or burnt character.

**Mouthfeel:** Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.

**Overall Impression:** A dark, strong, malty lager beer.

### 5C. Doppelbock

**Aroma:** Very strong maltiness. Darker versions will have significant melanoidins and often some toasty aromas. A light caramel flavor from a long boil is acceptable. Lighter versions will have a strong malt presence with some melanoidins and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. No diacetyl. A moderately low fruity aspect to the aroma often described as prune, plum or grape may be present (but is optional) in dark versions due to reactions between malt, the boil, and aging. A very slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.

**Appearance:** Deep gold to dark brown in color. Darker versions often have ruby highlights. Lagering should provide good clarity. Large, creamy, persistent head (color varies with base style: white for pale versions, off-white for dark varieties). Stronger versions might have impaired head retention, and can display noticeable legs.

**Flavor:** Very rich and malty. Darker versions will have significant melanoidins and often some toasty flavors. Lighter versions will have a strong malt flavor with some melanoidins and toasty notes. A very slight chocolate flavor is optional in darker versions, but should never be perceived as roasty or burnt. Clean lager flavor with no diacetyl. Some fruitiness (prune, plum or grape) is optional in darker versions. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavor (more is acceptable in pale versions). Hop bitterness varies from moderate to moderately low but always allows malt to dominate the flavor. Most versions are fairly sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

**Mouthfeel:** Medium-full to full body. Moderate to moderately-low carbonation. Very smooth without harshness or astringency.

**Overall Impression:** A very strong and rich lager. A bigger version of either a traditional bock or a helles bock.

## 5D. Eisbock

**Aroma:** Dominated by a balance of rich, intense malt and a definite alcohol presence. No hop aroma. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. Alcohol aromas should not be harsh or solventy.

**Appearance:** Deep copper to dark brown in color, often with attractive ruby highlights. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content and low carbonation. Off-white to deep ivory colored head. Pronounced legs are often evident.

**Flavor:** Rich, sweet malt balanced by a significant alcohol presence. The malt can have melanoidins, toasty qualities, some caramel, and occasionally a slight chocolate flavor. No hop flavor. Hop bitterness just offsets the malt sweetness enough to avoid a cloying character. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. The alcohol should be smooth, not harsh or hot, and should help the hop bitterness balance the strong malt presence. The finish should be of malt and alcohol, and can have a certain dryness from the alcohol. It should not be sticky, syrupy or cloyingly sweet. Clean, lager character.

**Mouthfeel:** Full to very full bodied. Low carbonation. Significant alcohol warmth without sharp hotness. Very smooth without harsh edges from alcohol, bitterness, fusels, or other concentrated flavors.

**Overall Impression:** An extremely strong, full and malty dark lager.

## What you need to know to make your own:

First, refer to the presentation on [Lagering](#) presented in January 2014

While you do not need to lager to make any beer, and some beers are not lagered. If you are trying to maintain the traditional approach and flavor of a lager, you will need to lager.

### Vienna Lager:

**Key Ingredients** - Vienna malt, Continental hops (preferably noble varieties), Moderately hard, carbonate-rich water. You can use some caramel malts and/or darker malts to add color and sweetness, but caramel malts shouldn't add significant aroma and flavor and dark malts shouldn't provide any roasted character (Watch the % of Caramel & Roast you add)

Recipe: Great Lakes Elliot Ness Lager(Clone)

<http://beersmithrecipes.com/viewrecipe/115193/great-lakes-eliot-ness-amber-lager-clone>

Commercial Examples: Great Lakes Elliot Ness (unusual in its 6.2% strength and 35 IBUs), Boulevard Bobs 47 Munich-Style Lager, Negra Modelo, Old Dominion Aviator Amber Lager, Gordon Biersch Vienna Lager, Capital Wisconsin Amber, Olde Saratoga Lager, Penn Pilsner

### Oktoberfest:

**Key Ingredients** - German Vienna malt is often the backbone of the grain bill, with some Munich malt, Pils malt, and possibly some crystal malt. Continental hops, especially noble varieties are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome. A decoction mash can help develop the rich malt profile.

Recipe: Sam Adams Oktoberfest(Clone)

<http://beersmithrecipes.com/viewrecipe/56616/sam-adams-oktoberfest-clone>

Commercial Examples: Paulaner Oktoberfest, Ayinger Oktoberfest-Märzen, Hacker-Pschorr Original Oktoberfest, Hofbräu Oktoberfest, Victory Festbier, Great Lakes Oktoberfest, Spaten Oktoberfest, Capital Oktoberfest, Gordon Biersch Märzen, Goose Island Oktoberfest, Samuel Adams Oktoberfest (a bit unusual in its late hopping)

#### **Maibock/Helles Bock:**

**Key Ingredients** - Base of Pils and/or Vienna malt with some Munich malt to add character. No non-malt adjuncts. Noble hops. Soft water preferred so as to avoid harshness. Clean lager yeast. Decoction mash is typical, but boiling is less than in traditional bocks to restrain color development.

Recipe: Rogue Dead Guy(Clone)

<http://beersmithrecipes.com/viewrecipe/9540/rogue-dead-guy-ale-clone>

Commercial Examples: Ayinger Maibock, Mahr's Bock, Hacker-Pschorr Hubertus Bock, Capital Maibock, Einbecker Mai-Urbock, Hofbräu Maibock, Victory St. Boisterous, Gordon Biersch Blonde Bock, Smuttynose Maibock

#### **Traditional Bock:**

**Key Ingredients** - Munich and Vienna malts, rarely a tiny bit of dark roasted malts for color adjustment, No non-malt adjuncts. Continental European hop varieties are used. Clean lager yeast. Water hardness can vary, although moderately carbonate water is typical of Munich.

Recipe: N/A

Commercial Examples: Einbecker Ur-Bock Dunkel, Pennsylvania Brewing St. Nick Bock, Aass Bock, Great Lakes Rockefeller Bock, Stegmaier Brewhouse Bock

#### **Doppelbock:**

**Key Ingredients** - Pils and/or Vienna malt for pale versions (with some Munich), Munich and Vienna malts for darker ones and occasionally a tiny bit of darker color malts (such as Carafa). Noble hops. Water hardness varies from soft to moderately carbonate. Clean lager yeast. Decoction mashing is traditional.

Recipe: Ayinger Celebrator(Clone)

<http://www.brewtoad.com/recipes/ayinger-celebrator-clone>

Commercial Examples: Paulaner Salvator, Ayinger Celebrator, Weihenstephaner Korbinian, Andechser Doppelbock Dunkel, Spaten Optimator, Tucher Bajuvator, Weltenburger Kloster Asam-Bock, Capital Autumnal Fire, EKV 28, Eggenberg Urbock 23º, Bell's Consecrator, Moretti La Rossa, Samuel Adams Double Bock

#### **Eisbock:**

**Key Ingredients** - Same as doppelbock. Commercial eisbocks are generally concentrated anywhere from 7% to 33% (by volume).

Recipe: Reticular Rye Eisbock(Non-Traditional)

<http://www.brewtoad.com/recipes/reticular-rye-eisbock>

Commercial Examples: Kulmbacher Reichelbräu Eisbock, Eggenberg Urbock Dunkel Eisbock, Niagara Eisbock, Capital Eisphyre, Southampton Eisbock

#### **Credits:**

*Websites -*

<http://www.bjcp.org/2008styles/style03.php>

<http://www.bjcp.org/2008styles/style05.php>

[http://en.wikipedia.org/wiki/Bock\\_beer](http://en.wikipedia.org/wiki/Bock_beer)

*Books -*

Bock – by Darryl Richman

Vienna – by Darryl Richman

Designing Great Beers – by Ray Daniels