

4Malt Ale

4Malt Ale is red hued all malt beer brewed with selected malts. The flavor of this Ale is full and malty but due to that it is pressurized with gas mix N 70% / CO2 30%. This beer is very smooth and easy going with nice creamy foam. Nice citric note may be noticed originating from cascade hop. Alcohol content promotes the overall taste experience giving a little warming effect in after taste. The flavor and odor of this beer can be said to be full, balanced and pleasant.

Raw Materials:

75 % Viking Pilsner Malt
10 % Viking Caramel Malt 50
10 % Viking Cookie Malt
5 % Viking Red Ale Malt

Mashing

Malt/Water ratio: 1/4
pH set with lactic acid to 5,6
66°C 60min / 78°C 1min

Boiling:

60min, normal pressure
pH set with lactic acid to 5,0
Bitterness units from bitter/aroma hops: 64%/36%
Bitter hops: Northern Brewer, 9,4 % alpha, dosing beginning of boiling.
Aroma hops: Cascade 6,9 % alpha. Dosing 50min from beginning of boiling

Fermentation:

OG/FG 14,0/4,4
Mangrove Jacks Burton Union M79;
4 days +20°C / 3days + 16°C / 7 days +10°C / 3 days -1°C. From day 4
pressure +0,5bar

Filtration:

Beco SD30

Beer Analysis:

Alcohol	5,0 vol-%
Color	17°EBC
Bitterness	15 BU
pH	4,2
Turbidity	0,7 °EBC-F.U.