

Basic Lager Beer

Basic Lager Beer is a yellow-gold hued all malt beer brewed with just using Viking Pilsner Malt as a malt base.

This lager beer has malty character with refreshing taste. A slight citric note may be noticed originating from hops.

The color, flavor and odor of this beer can be said to be balanced and pleasant.

Raw Materials:

100 % Viking Pilsner Malt

Mashing:

Malt/Water ratio: 1/4

pH set with lactic acid to 5,6

52°C 10min / 65°C 30min / 72°C 15min / 80°C 1min

Boiling:

90 min, normal pressure

pH set with lactic acid to 5,0

Bitterness units from bitter/aroma hops: 80%/20%

Bitter hops: Magnum, 11,9 % alpha, dosing beginning of boiling

Aroma hops: Cascade 6,9 % alpha. dosing 80 min from beginning of boiling

Fermentation:

OG/FG 10,1/1,5

Lager Yeast slurry. 14 days +12-14°C 0,25Bar + 1day -2°C

Filtration:

Beco SD 30

Beer Analysis:

Alcohol	4,5 vol-%
Color	10°EBC
Bitterness	26 BU
pH	4,3
Turbidity	0,3 °EBC-F.U.