

Citric Wheat Beer

Filtered Wheat beer brewed with Viking Pale Ale Malt together with Viking Dextrin and Wheat Malts. This Wheat beer can be said to have well balanced and refreshing taste.

Process pH adjustments done with citric acid. Peeled bitter orange and coriander seeds added during boiling giving nice citric nuances into taste supported by Cascade hop. Acidity of citrus is nicely smoothed with sweetness originating from Dextrin Malt.

Raw Materials:

60 %	Viking Wheat Malt
20 %	Viking Dextrin Malt
20%	Viking Pale Ale Malt

Mashing:

Malt – water ratio in mashing 1 : 4
pH set to 5,6 with 100% citric juice concentrate
Infusion mashing 58/63/72/76 °C

Boiling: 70min, normal pressure

pH set with citric acid to 5,0.
Bitterness units from bitter/aroma hops 47%/53%
Bitter hops: Magnum 11,9% alpha, dosing beginning of boiling
Aroma hops: Hallertau Hersbrucker 2,9% alpha 60 min from boiling, Cascade 5,9% alpha last minute of boiling. Same time add also Peeled bitter orange 0,23 Mass-% and Coriander seeds 0,45 mass-% from mass of malts.

Fermentation:

OG 13,7°Plato
FG 4,6°Plato
4d 20°C no counter pressure, 4d 16°C + 13d 13°C pressure 0,25bar
Yeast: Mangrove Jack's Bavarian Wheat Yeast M20

Filtration:

Beco KDS12

Beer Analysis:

Alcohol	4,7 vol-%
Color	8° EBC
Bitterness	14 BU
pH	4,5
Turbidity	0,9 °EBC-F.U.