

Moonless Night – Coffee American Porter

Dark beer with rich malt character and aroma topped with roasted coffee note. Oats and dark malts are responsible for thickness and coffee adds drinkability. Aroma is very complex – coffee notes, chocolate, roasted malt, dark fruits, molasses, toffee, caramel, toastiness. Same with taste – complex maltiness is responsible for sweetness, bitterness is derived from hops, roasted malts and coffee that are responsible for bit sour, dry finish.

Raw Materials:

- 19% Viking Pale Ale Malt
- 69% Viking Pilsner Zero Malt
- 5% Viking Caramel Malt 300 EBC
- 3% Flaked Oats
- 2% Viking Chocolate Dark Malt
- 2% Viking Roasted Barley

Mashing:

- Malt/Water ratio: 1/4
- pH set with lactic acid to 5,3
- Gelignite oat flakes prior to adding to the bath
- 52°C 10min / 62°C 30min / 72°C 30min / 76°C 5min

Boiling:

- Boil 80 minutes, normal pressure
- pH set with lactic acid to 5,0.
- Hops: 50% from bitter hops 20 minutes after start of the boil, 50% 5 minutes before the end of the boil (aromatic New World varieties like Cascade or Chinook).
- Thickly crushed coffee: in a bag (or smaller bags) after the boil for 5 minutes. The amount depends on amount of beer

Fermentation:

- OG/FG 15/3,5
- Safale S-04 dried yeast. 6 days at 19°C + ~20 days at 14°C

Beer Analysis:

Alcohol	6,3 vol-%
OG	15%
Color	60°EBC
Bitterness	30 BU