

Viking Dark Bock

Viking Dark Bock is a beer containing punch of our special malts. The color is dark brown with copper hue while foam is long lasting and refreshing light in color. The taste can be said to be full, with some toasty and caramel notes. Bitterness level nicely supporting the caramel - malty taste.

Raw Material

42%	Munich Dark Malt
41%	Pilsner Malt
10 %	Caramel Malt 100
5 %	Caramel Aromatic Malt
2%	Chocolate Light Malt

Malt/Water ratio: 1/3
pH set with lactic acid to 5,6
57°C 15min / 65°C 30min / 73C 10min / 77°C 1min

Boiling:

60min, normal pressure
pH set with lactic acid to 4,7
Bitter hops: Hallertau Hersbrucker 2,1%, dosing beginning of boiling

Fermentation:

OG/FG 16.6/4,0
German Bock Lager yeast, White Labs #WLP833
12days +11°C/ 4 days +13°C/ 7days +1°C Pressure 0,25Bar
Filtration: Beco Sd 30

Beer Analysis:

Alcohol	6,9 vol-%
Color	67°EBC
Bitterness	25 BU
pH	4,5
Turbidity	0,2 EBC-F.U.