

Malty Ale

Malty Ale is an all malt beer brewed with malts from Viking Ale malt Family spiced with Viking Caramel Malt 50.

The flavor of this Ale beer is strong and malty, but also lots of fruitiness can be found. The alcohol content, though not very high, promotes the overall taste experience giving a little warming effect in general taste.

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

Raw Materials:

43 % Viking Pale Ale Malt
26 % Viking Golden Ale Malt
16 % Viking Caramel Sweet Malt
11 % Viking Red Ale Malt
4 % Viking Dark Ale Malt

Mashing:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,6
63°C 60min / 75°C 10min

Boiling:

60min, normal pressure
pH set with lactic acid to 5,0
Bitterness units from bitter/aroma hops: 79%/21%
Bitter hops: Magnum, 11,9 % alpha, dosing beginning of boiling.
bitter/aroma hop: East Kent Goldings 6,2 % alpha dosing after 30min,
Aroma Hop: Saaz 2,2% alpha dosing after 55min,

Fermentation:

OG/FG 14,4/3,9
Wyeast Lab #1214, Belgian Abbey. 4 days 19°C + 21 days 19°C
(0,1bar counter pressure)
Notice: #1214 yeast is quite often a very slow starter

Filtration: optional

Beco K2 (not totally clear end result, some yeast will go through)

Beer Analysis:

Alcohol	5,6 vol-%
Color	44 °EBC
Bitterness	25 BU
pH	4,4
Turbidity	5,8 °EBC-F.U.