

No Lox Lager

No Lox Lager is a beer brewed with Viking Pilsner Zero Malt. The brewing characters are like with any top quality pilsner or base malt with a special feature that Lipozygenase activity is Zero. This helps to preserve this beer against oxidation.

The flavor of this lager beer is malty and fresh.

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

Raw Materials

100 % Viking Pilsner Zero Malt

Mashing

Malt/Water ratio: 1/4

pH set with lactic acid to 5,6

58 °C -15min / 63 °C 5min / 73 °C 10min / 77 °C 4 min

Ramping speed 1 deg C/ min

Boiling:

60 min, normal pressure

pH set with lactic acid to 5,0

Bitternes units from bitter/aroma hops: 77%/23%

Bitter hops: Amarillo 10,9 % alpha and Herkules 11,9 % alpha, dosing beginning of boiling

Aroma hops: Amarillo 10,5% alpha dosing 40 min from beginning of boiling

Cascade 6,9 % alpha dosed into whirlpool

Fermentation:

OG/FG 9,8/1,8

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

Filtration:

Beco SD 30

Beer Analysis

Alcohol	4,3 vol-%
OG	9,8 %
Color	7,0 °EBC
Bitterness	22 BU
Turbidity	0,8 °EBC-F.U.