

# Pilsner rose´ single hop

Filtered Pilsner Beer with good body together with nice foam and head retention supported by Viking special malts. Reddish color and good body originating from Caramel 50 Malt, bisquit type nuances from Cookie Malt and Vienna adding some malty and nutty tastes. Strong but not overwhelming hoppy taste is coming from Saaz.

## Raw Materials:

70 %	Viking Pilsner Malt
24 %	Viking Caramel Sweet Malt
3 %	Viking Cookie Malt
3 %	Viking Vienna Malt

## Mashing:

Malt – water ratio in mashing 1 : 3  
Infusion mashing 58/63/73/78 °C

## Boiling: 60min, normal pressure

Hops: Saaz,  
Additions: 70% in the beginning of boiling  
30% to whirlpool.

## Fermentation:

OG 13,2 °Plato  
FG 3,3 °Plato  
Fermentation 14d +10°C counter pressure 0,5bar, 3d -2°C

## Yeast:

Urquell lager 2001. Notice: start of fermentation might be slow with this yeast.  
After fermentation slight notes of diacetyl are wanted for this beer. If diacetyl is not wanted raise the last 3 fermentation day temp. up to 18°C.

## Filtration:

Beco SD 30

## Beer Analysis:

Alcohol	5,3 vol-%
Color	23° EBC
Bitterness	43 BU
pH	4,6
Turbidity	0,2 °EBC-F.U.