

Red Lager

Red lager is a gold –red hued all malt beer brewed with punch of special malts. The flavor of this lager beer has strong malty character but also lots of fruitiness can be found. A special citric note may be noticed originating from cascade hop. The rather high alcohol content promotes the overall taste experience giving a little warming effect in after taste.

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

Raw Materials:

75 % Viking Pilsner Malt
15 % Viking Caramel Sweet Malt
8 % Viking Red Ale Malt
2 % Viking Munich Light Malt

Mashing:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,6
54 °C -10min / 63 °C 30min / 72 °C 20min / 76 °C 1min

Boiling:

60min, normal pressure
pH set with lactic acid to 5,0
Bitterness units from bitter/aroma hops: 50%/50%
Bitter hops: Northern Brewer, 7,5 % alpha, dosing beginning of boiling.
Aroma hops: Cascade 6,3 % alpha. Dosing 50% after 50min, 50% to whirlpool

Fermentation:

OG/FG 15,9/2,7
Lager yeast slurry. 4 days + 9 days 12 °C + 2days -2 °C

Filtration:

Beco SD30

Beer Analysis:

Alcohol	7,4 vol-%
Color	20 °EBC
Bitterness	18 BU
pH	4,50
Turbidity	0,5 °EBC-F.U.