

Malt Mandala – Russian Imperial Stout

Black as a moonless night. Thick as chocolate syrup with rich, brown head. Dominating the taste on every field. Burned, roasted malt, chocolate, coffee, molasses, toffee, oatmeal cookies... Whole symphony of flavors completed with top-fermenting yeast and New World hops. Deep, warming, bitter-sweet finish. Beer for tasting on a cold, winter nights.

Raw Materials:

- 50% Viking Pilsner Zero Malt
- 20% Viking Munich Light Malt
- 4% Table sugar
- 5% Viking Wheat Malt
- 4% Viking Chocolate Dark Malt
- 4% Viking Smoked Beech Malt
- 5% Viking Caramel Malt 150
- 2% Brown sugar
- 2% Viking Caramel Malt 600
- 2% Viking Roasted Barley
- 2% Viking Rye Malt

Mashing:

Malt/Water ratio: 1/3,5
pH set with lactic acid to 5,3
65°C 45min / 71°C 15min / 76°C 5min

Boiling:

Boil 120 minutes, normal pressure
pH set with lactic acid to 5,0.
Hops: 60% from bitter hops 60 minutes after start of the boil, 30% 5 minutes before the end of the boil (New Wave American hops). Sugar added 5 minutes before the end of the boil.

Fermentation:

OG/FG 23/4,3
WLP004 Irish Ale. 21 days at 15°C + 21 days at 14°C

Beer Analysis:

Alcohol	10,8 vol-%
OG	23%
Color	100°EBC
Bitterness	100 BU