

Smoked Lager

Smoked Lager is a yellow-gold hued all malt beer. The flavor has strong malty character with nice, not too overlapping smoky character originating from Pear wood. Slight citric note may also be noticed originating from cascade aroma hop, giving some fresh extra for this beer.

The flavor and odor can be said to be smoky, balanced and pleasant.

Raw Materials:

50 % Viking Pilsner Malt
50 % Viking Smoked Malt

Mashing:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,6
48 °C 15min / 52 °C 10min / 67 °C 40min / 72 °C 15min / 80 °C 1min

Boiling:

60min, normal pressure
pH set with lactic acid to 5,0
Bitterness units from bitter/aroma hops: 75%/25%
Bitter hops: Magnum pellets 11,9% alpha, dosing beginning of boiling.
Aroma hops: Cascade pellets 7,8 % alpha. Dosing 50 min from start of boiling

Fermentation:

OG/FG 10/1,5
Commercial Lager yeast slurry. 4 days 14 °C + 10 days 12 °C +
1 day -2 °C

Filtration:

Beco SD30. Can also be unfiltered

Beer Analysis (for filtered beer):

Alcohol	4,7 vol-%
Color	6 °EBC
Bitterness	25 BU
pH	4,5
Turbidity	0,9 °EBC-F.U.