

## Viking APA

Viking APA is a non-filtered beer made with our selection of special malts. A moderate hop aroma together with strong enough malty taste makes this beer balanced and drinkable. Hazy appearance of this beer supports the taste sensation.

### Raw Materials:

72%	Viking Pale Ale Malt
16%	Viking Dextrin Malt
12 %	Viking Caramel Pale

### Mashing:

Malt/water ratio 1 : 4  
pH set with lactic acid to 5,5  
62 °C 30min/ 72 °C 10min/76 °C 5min

### Boiling:

60min normal pressure  
pH set with lactic acid to 4,8  
Bitterness unit from bitter/aroma hops: 70%/30%  
Bitter hops: Chinook 14,6% dosing beginning of boiling,  
Aroma hops: Saaz 3,8% dosing 45 min from beginning  
Chinook 14,6% dosing 55min from beginning  
Centennial 8,5% dosing into whirlpool

### Fermentation:

OG/FG 12,2/1,7  
Yeast: Safale US-05 14 days 19 °C + 2 days 5 °C

### Filtration: No filtration

### Beer analysis:

Alcohol	5,1 vol-%
Color	12 °EBC
Bitterness	29 BU