



VIKING MALT
BEER
RECIPES

4MALT ALE

4Malt Ale is red-hued all malt beer brewed with selected malts. The flavor of this ale is full and malty but due to that it is pressurized with gas mix N 70%/CO2 30%. This beer is very smooth and easy-going with nice creamy foam. The nice citric note may be noticed originating from Cascade hop. 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**
- 10% VIKING CARAMEL 50 MALT**
- 10% VIKING COOKIE MALT**
- 5% VIKING RED ALE MALT**



MASHING:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,6
66°C 60 min./78°C 1 min.



BOILING:

60 min., normal pressure
pH set with lactic acid to 5,0
Bitterness units from bitter/aroma hops: 64%/36%
Bitter hops: Northern Brewer, 9,4% alpha, dosing beginning of boiling
Aroma hops: Cascade 6,9% alpha. Dosing 50 min. from beginning of boiling



FERMENTATION:

OG/FG 14,0/4,4
Mangrove Jack's M79 Burton Union;
4 days +20°C/3days +16°C/7 days +10°C/3 days -1°C.
From day 4 pressure +0,5 bar



FILTRATION: Beco SD 30

BEER ANALYSIS:

ALCOHOL

5

vol.-%

COLOR

17

EBC

BITTERNESS

15

BU

PH

4,2

TURBIDITY

0,7

EBC-F.U.

AMERICAN DREAM

AMERICAN IPA

American IPA is pale hoppy beer with rich maltiness covered by hop bitterness and new wave hop aroma – citrusy, fruity, floral etc. One of the best selling beer styles in craft beer industry. The key are well stored new hop varieties, neutral yeast low in esters and of course pale malts with a hint of wheat and special malt to balance the bitterness.



RAW MATERIALS:

- 80% VIKING PILSNER MALT**
- 10% VIKING WHEAT MALT**
- 7% VIKING MUNICH MALT**
- 2% VIKING CARAMEL 100 MALT**
- 1% VIKING CARAMEL 150 MALT**



MASHING:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,3
64°C 60 min./71°C 15 min./76°C 5 min.



BOILING:

80 min., normal pressure
pH set with lactic acid to 5,0, calcium chloride
Bitter hops: Magnum, 14,5% alpha, dosing 60 minutes before the end of boiling
Aroma hops: Columbus, 15,9% alpha, dosing 15 minutes before the end of boiling, Centennial 10% alpha, dosing 10 minutes before the end of boiling, Simcoe 11,9% alpha, dosing 5 minutes before the end of boiling, Citra 12,7% alpha, dosing 1 minute before the end of boiling



FERMENTATION:

OG/FG 15,4/3,6
Wyeast 1056 American Ale yeast.
11 days (18 to 21°C, growing) + 5 days 12-16°C

BEER ANALYSIS:

ALCOHOL

6,4
vol.-%

COLOR

14
EBC

BITTERNESS

64
BU

SWEET HOME AMERICAN PALE ALE

American Pale Ale is lighter, a little less bitter and hopped version of American India Pale Ale. This beer build on Viking Special Malts, slightly orange, refreshing beer with nice sweet maltiness interacting with new wave hop aroma – piney, citrusy, fruity, floral etc. Well balanced and crazy drinkable.



RAW MATERIALS:

- 73% VIKING PALE ALE MALT
- 16% VIKING CARAMEL 30 MALT
- 11% VIKING DEXTRIN MALT



MASHING:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,3
62°C 30 min./72°C 30 min./76°C 5 min.



BOILING:

65 min., normal pressure
pH set with lactic acid to 5,0, calcium chloride
Bitter hops: 10%
Aroma hops: 90% added just before the end of the boil, in whirlpool and dry hopped



FERMENTATION:

OG/FG 12/2,8
Wyeast 1056 American Ale yeast
7 days 19°C+14 days 14°C

BEER ANALYSIS:

ALCOHOL

4,9
vol.-%

COLOR

14
EBC

BITTERNESS

40
BU

THE CATCHER IN THE WHEAT

AMERICAN WHEAT

American Wheat is a simple, but enjoyable wheat beer. Refreshing and hoppy. Slightly hazy from wheat malt addition, but has no hefeweizen cloves and banana aroma, but complex fruity aroma of American hops. Slightly bready, moderately full with high, thick white head.



RAW MATERIALS:

- 49% VIKING PILSNER MALT**
- 49% VIKING WHEAT MALT**
- 2% VIKING CARAMEL 30 MALT**



MASHING:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,3
68°C 60 min. /76°C 5 min.



BOILING:

65 min., normal pressure
pH set with lactic acid to 5,0, calcium chloride
Bitter hops (30%): American – Chinook is recommended, dosing 60 minutes before the end of boiling.
Aroma hops (70%): Amarillo added 15 minutes before the end of the boil and Citra added 5 minutes before the end of the boil



FERMENTATION:

OG/FG 12/2,8
Wyeast 1010 American Wheat yeast
7 days 17°C+14 days 14°C

BEER ANALYSIS:

ALCOHOL
4,9
vol.-%

COLOR
10
EBC

BITTERNESS
20
BU

WARSAW BALTIC PORTER

BALTIC PORTER

The recipe is based on non-existing Baltic Porter brewed for many years in Poland. It is a very complex, rich malty beer with high alcohol content. Smooth and clean lager character is full of malty aromas of toffee, molasses, coffee and chocolate. This beer needs longer conditioning (half a year minimum) that helps to create dried red fruit aroma. Dark brown beer with little colored head, bitter from hops, alcohol and roasted malts, it's a fantastic beer preferred for a colder months.



RAW MATERIALS:

- 67% VIKING PILSNER MALT
- 15% VIKING MUNICH DARK MALT
- 9% VIKING CARAMEL MALT (600 EBC)
- 9% VIKING DARK CHOCOLATE MALT (900 EBC)



MASHING:

Malt/Water ratio: 1/3
pH set with lactic acid to 5,3
52°C 20 min./62°C 20 min./72°C 30 min./76°C 1 min.



BOILING:

Boil until reaching OG 22 but no longer than 120 minutes, normal pressure
pH set with lactic acid to 5,0
Hops: 80% from aromatic hops at the start of the boil, 20% 5 minutes before the end of the boil (aromatic varieties from Middle Europe like Polish Marynka, Czech Zatec, etc.)



FERMENTATION:

OG/FG 22/5,2
Lager yeast slurry, 10-20 days 7°C (until it reaches 9,6 gravity) + 60-90 days 0°C

BEER ANALYSIS:

ALCOHOL

9,8
vol.-%

COLOR

130
EBC

BITTERNESS

40
BU

BASIC LAGER BEER

Basic Lager Beer is a yellow-gold hued all malt beer brewed with just using Viking Pilsner Malt as a malt base. This lager beer has malty character with refreshing taste. A slight citric note may be noticed originating from hops. The color, flavor and odor of this beer can be said to be balanced and pleasant.



RAW MATERIALS:

100% VIKING PILSNER MALT



MASHING:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,6
52°C 10 min./65°C 30 min./72°C 15 min./80°C 1 min.



BOILING:

90 min., normal pressure
pH set with lactic acid to 5,0
Bitterness units from bitter/aroma hops: 80%/20%
Bitter hops: Magnum, 11,9% alpha, dosing beginning of boiling
Aroma hops: Cascade 6,9% alpha. dosing 80 minutes from beginning of boiling



FERMENTATION:

OG/FG 10,1/1,5
Lager Yeast slurry. 14 days +12-14°C 0,25 bar + 1 day -2°C



FILTRATION: Beco SD 30

BEER ANALYSIS:

ALCOHOL
4,5
vol.-%

COLOR
10
EBC

BITTERNESS
26
BU

PH
4,3

TURBIDITY
0,3
EBC-F.U.

AMERICAN MONK BELGIAN IPA

Belgian IPA is a marriage between traditional Belgian Tripel and recently popular IPA's. Fresh maltiness, high bitterness and complex, citrusy and piney New World hops are typical for famous American beer, while Belgian tradition brings in high alcohol content and spicy, clove-like phenol originating from Belgian yeast as well as pleasant and sweet fruity esters. High carbonation builds high, dense, white head.



RAW MATERIALS:

- 50% VIKING PILSNER MALT**
- 38% VIKING MUNICH LIGHT MALT**
- 8% TABLE SUGAR**
- 4% VIKING CARAMEL 50 MALT**



MASHING:

Malt/Water ratio: 1/3,5
pH set with lactic acid to 5,3
65°C 30 min./72°C 20 min./76°C 5 min.



BOILING:

Boil 90 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), it can be as well richly dry hopped or hopped in whirlpool with American Hops.
Sugar added 5 minutes before the end of the boil



FERMENTATION:

OG/FG 18,3/2,1
Wyeast Belgian Ale Yeast (1214). 14 days at 18-24°C (temperature is raised steadily) + 28 days at 14°C

BEER ANALYSIS:

ALCOHOL
8,9
vol.-%

COLOR
18
EBC

BITTERNESS
65
BU

BELGIAN GOLD

BELGIAN DUBBEL

It is a strong, malty beer of deep copper color and rich, thick white head. Perfect marriage of complex malts, Belgian yeast aromas, alcohol and delicate earthy noble hop notes. High carbonation makes it drinkable despite high extract. The aroma covers many esters (stone fruits like peaches and plums, dried red fruits remaining of prunes and raisins), malt toffee, cookie-like aroma, slight soft alcohol and clove-like, spicy phenol from Belgian yeast. Produced and drunk in Belgium for years and now popular all over the world.



RAW MATERIALS:

- 39% VIKING PILSNER MALT**
- 32% VIKING PALE ALE MALT**
- 10% VIKING WHEAT MALT**
- 6% CANDIED SYRUP**
- 6% VIKING MUNICH LIGHT MALT**
- 4% VIKING CARAMEL 100 MALT**
- 3% VIKING CARAMEL 200 MALT**



MASHING:

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



BOILING:

Boil 90 min., normal pressure
pH set with lactic acid to 5,0
Hops: 70% from bitter hops 30 minutes after start of the boil, 30% 10 minutes before the end of the boil (Belgian aromatic hops). Candied syrup added 5 minutes before the end of the boil



FERMENTATION:

OG/FG 18/3,3
Wyeast 3538. 14 days at 16°C-24°C (temperature is raised steadily) + 21 days at 14°C

BEER ANALYSIS:

ALCOHOL

8,1
vol.-%

COLOR

25
EBC

BITTERNESS

40
BU

MANNEKEN PIS

BELGIAN TRIPEL

Tripel is strong, light malty beer that despite his high alcoholic content is refreshing and drinkable. Simple grist results in pleasant maltiness that is nicely balanced by phenol (clove-like, papery, spicy) and fruit (stone fruits, banana, pear) aromas from Belgian yeast. Slight alcohol might be present. The beer should be richly gassed with white, thick head. Malt bitterness is intensive to balance sweetness from the aroma. It can be dangerously complex and easy-drinking beer.



RAW MATERIALS:

90% VIKING PILSNER MALT
10% TABLE SUGAR



MASHING:

Malt/Water ratio: 1/3
pH set with lactic acid to 5,3
65°C 30 min./72°C 20 min./76°C 5 min.



BOILING:

Boil 90 min., normal pressure
pH set with lactic acid to 5,0
Hops: 70% from bitter hops 30 minutes after start of the boil, 30% 10 minutes before the end of the boil (Belgian aromatic hops). Sugar added 5 minutes before the end of the boil



FERMENTATION:

OG/FG 19/3
Wyeast 1214 Belgian Abbey, 14 days at 18°C-24°C
(temperature is raised steadily) + 28 days at 14°C

BEER ANALYSIS:

ALCOHOL
8,9
vol.-%

COLOR
12
EBC

BITTERNESS
40
BU

BLACK CITRUS-IPA

Black Citrus-IPA, an all malt beer brewed with punch of special malts from Viking Malt portfolio. Strong taste of chocolate supported with dark color and intensive citric odor from hops is a target and may be over the edge for some one. Fruitiness is strongly present arising from dry hopping. This Black beer is crystal clear.



RAW MATERIALS:

- 59% VIKING PILSNER MALT**
- 15% VIKING WHEAT MALT**
- 10% VIKING CARAMEL MALT 100**
- 8% VIKING MUNICH LIGHT MALT**
- 5% VIKING CHOCOLATE LIGHT MALT**
- 2% VIKING CHOCOLATE LIGHT MALT**
(FINE MILLING, DOSED DURING LAST 10 MIN. OF BOILING)
- 1% VIKING CHOCOLATE LIGHT MALT**
(FINE MILLING, DOSED DURING LAST 10 MIN OF BOILING)



MASHING:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,5
53°C/30 min./63°C 45 min./76°C 10 min.



BOILING:

60 min., normal pressure
pH set with lactic acid to 4,7. Bitterness units from bitter/aroma hops: 86%/14%. Bitter hops: Herkules, 13,5% alpha, dosing beginning of boiling
Bitter/aroma hop: Citra 13,4% alpha dosing into whirlpool



FERMENTATION:

OG/FG 13,2/2,6
Wyeast Lab #1056, American Ale. 6 days 20°C + 7 days 18°C (0,1 bar counter pressure) + 2 days -1°C.



FILTRATION: OPTIONAL

Dry hopping: Cascade 6,8% alpha, dosing 1,2 g/litre, 6h before filtration. Beco SD 30

BEER ANALYSIS:

ALCOHOL
5,8
vol.-%

COLOR
75
EBC

BITTERNESS
40
BU

PH
4,2
TURBIDITY
1,1
EBC-F.U.

CITRIC WHEAT BEER

Filtered wheat beer brewed with Viking Pale Ale Malt together with Viking Dextrin and Wheat Malts. This Wheat beer can be said to have well balanced and refreshing taste. Process pH adjustments done with citric acid. Peeled bitter orange and coriander seeds added during boiling giving nice citric nuances into taste supported by Cascade hop. Acidity of citrus is nicely smoothed with sweetness originating from Viking Dextrin Malt.



RAW MATERIALS:

- 60% VIKING WHEAT MALT**
- 20% VIKING DEXTRIN MALT**
- 20% VIKING PALE ALE MALT**



MASHING:

Malt – water ratio in mashing 1:4
pH set to 5,6 with 100% citric juice concentrate
58°C/63°C/72°C/76°C



BOILING:

70 min., normal pressure
pH set with citric acid to 5,0
Bitterness units from bitter/aroma hops 47%/53%
Bitter hops: Magnum 11,9% alpha, dosing beginning of boiling
Aroma hops: Hallertau Hersbrucker 2,9% alpha 60 min.
from boiling, Cascade 5,9% alpha last minute of boiling.
Same time add also peeled bitter orange 0,23 mass-%
and Coriander seeds 0,45 mass-% from mass of malts



FERMENTATION:

OG 13,7°Plato FG 4,6°Plato
4 days 20°C no counter pressure, 4 days 16°C + 13
days 13°C pressure 0,25 bar
Yeast: Mangrove Jack's M20 Bavarian Wheat



FILTRATION: Beco KDS 12

BEER ANALYSIS:

ALCOHOL

4,7
vol.-%

COLOR

8
EBC

BITTERNESS

14
BU

PH

4,5

TURBIDITY

0,9
EBC-F.U.

MOONLESS NIGHT

COFFEE AMERICAN PORTER

Dark beer with rich malt character and aroma topped with roasted coffee note. Oats and dark malts are responsible for thickness and coffee adds drinkability. Aroma is very complex: coffee notes, chocolate, roasted malt, dark fruits, molasses, toffee, caramel, toastiness. Same with taste – complex maltiness is responsible for sweetness, bitterness is derived from hops, roasted malts and coffee that are responsible for bit sour, dry finish.



RAW MATERIALS:

- 19% VIKING PALE ALE MALT
- 69% VIKING PILSNER ZERO MALT
- 5% VIKING CARAMEL 300 MALT
- 3% FLAKED OATS
- 2% VIKING CHOCOLATE DARK MALT
- 2% VIKING ROASTED BARLEY



MASHING:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,3
Gelatinize oat flakes prior to adding to the bath
52°C 10 min./62°C 30 min./72°C 30 min./76°C 5 min.



BOILING:

Boil 80 minutes, normal pressure
pH set with lactic acid to 5,0
Hops: 50% from bitter hops 20 minutes after start of the boil, 50% 5 minutes before the end of the boil (aromatic New World varieties like Cascade or Chinook)

Thickly crushed coffee: in a bag (or smaller bags) after the boil for 5 minutes. The amount depends on amount of beer



FERMENTATION:

OG/FG 15/3,5
Safale S-04 dried yeast. 6 days at 19°C + ~20 days at 14°C

BEER ANALYSIS:

ALCOHOL

6,3
vol.-%

COLOR

60
EBC

BITTERNESS

30
BU

VIKING DARK BOCK

Viking Dark Bock is a beer containing punch of our special malts. The color is dark brown with copper hue while foam is long lasting and refreshing light in color. The taste can be said to be full, with some toasty and caramel notes. Bitterness level nicely supporting the caramel-malty taste.



RAW MATERIALS:

- 42% VIKING MUNICH DARK MALT
- 41% VIKING PILSNER MALT
- 10% VIKING CARAMEL 100 MALT
- 5% VIKING CARAMEL 150 MALT
- 2% VIKING CHOCOLATE LIGHT MALT



MASHING:

Malt/Water ratio: 1/3
pH set with lactic acid to 5,6
57°C 15 min./65°C 30 min./73°C 10 min./77°C 1 min.



BOILING:

60 min., normal pressure
pH set with lactic acid to 4,7
Bitter hops: Hallertau Hersbrucker 2,1%, dosing beginning of boiling



FERMENTATION:

OG/FG 16.6/4,0
German Bock Lager yeast, White Labs #WLP833
12 days + 11°C/4 days + 13°C/7 days + 1°C, pressure 0,25 bar



FILTRATION: Beco KDS 30

BEER ANALYSIS:

ALCOHOL
6,9
vol.-%

COLOR
67
EBC

BITTERNESS
25
BU

PH
4,5

TURBIDITY
0,2
EBC-F.U.

GRODZISKIE / GRÄTZER

Unique traditional Polish beer style, recently gaining more and more popularity around the world. Low-gravity, highly-carbonated pale ale brewed with 100% of oak-smoked wheat malt. Crisp and refreshing, distinctive smoke aroma is fulfilled by low esters from yeast. Slightly higher acidity and bitterness are also present.



RAW MATERIALS:

100% VIKING SMOKED WHEAT MALT



MASHING:

Malt/Water ratio: 1/4

pH set with lactic acid to 5,3

53°C 30 min./70°C 30 min./75°C 5 min.



BOILING:

120 min., normal pressure

pH set with lactic acid to 5,0, calcium sulfate

Hops: aromatic varieties from Middle Europe like

Polish Nowotomyski, Czech Zatec, Polish Lublin,

German Hallertauer Mittelfrüh or Tettnanger. Most of

them having ~5% alpha acid. It doesn't have to be fresh.

Two additions: 80% of hops 15 minutes after start of

the boiling and 20% 30 minutes before the end



FERMENTATION:

OG/FG 7,8/1,8

Wyeast 1056 American Ale yeast. 11 days (18°C to

21°C, growing) + 5 days 12°C-16°C

BEER ANALYSIS:

ALCOHOL

3,1
vol.-%

COLOR

9
EBC

BITTERNESS

22
BU

MALTY ALE

Malty Ale is an all malt beer brewed with malts from Viking Ale malt Family spiced with Viking Caramel Malt 50. The flavor of this Ale beer is strong and malty, but also lots of fruitiness can be found. The alcohol content, though not very high, promotes the overall taste experience giving a little warming effect in general taste. The flavor and odor of this beer can be said to be full, balanced and pleasant.



RAW MATERIALS:

- 43% VIKING PALE ALE MALT**
- 26% VIKING GOLDEN ALE MALT**
- 16% VIKING CARAMEL 50 MALT**
- 11% VIKING RED ALE MALT**
- 4% VIKING RED ACTIVE MALT**



MASHING:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,6
63°C 60 min./75°C 10 min.



BOILING:

60 min., normal pressure
pH set with lactic acid to 5,0
Bitterness units from bitter/aroma hops: 79%/21%
Bitter hops: Magnum, 11,9 % alpha, dosing beginning of boiling
Bitter/aroma hops: East Kent Goldings 6,2 % alpha
dosing after 30 min.
Aroma hops: Saaz 2,2% alpha dosing after 55 min.



FERMENTATION:

OG/FG 14,4/3,9
Wyeast Lab #1214, Belgian Abbey. 4 days 19°C + 21
days 19°C (0,1 bar counter pressure)
Notice: #1214 yeast is quite often a very slow starter



FILTRATION: Beco K2 (not totally clear end result, some yeast will go through)

BEER ANALYSIS:

ALCOHOL
5,6
vol.-%

COLOR
44
EBC

BITTERNESS
25
BU

PH
4,4

TURBIDITY
5,8
EBC-F.U.

NEW ENGLAND DOUBLE IPA

This beer has been tuned from original recipe made by Wesala Brewery. This NE IPA is an evening juice for grown-ups. Dry, with a little bit higher alcohol hidden from the view, it refreshes you with rather clean fermentation profile and juicy, hoppy aromas that makes you crave for another sip. Cloudy, little bit thick from oats added it's dangerously addicting, like fresh hop juice.



RAW MATERIALS:

- 51% VIKING PILSNER ZERO MALT**
- 23% OAT MALT**
- 10% VIKING WHEAT MALT**
- 12,5% VIKING DEXTRIN MALT**
- 3,5% VIKING GOLDEN ALE MALT**



MASHING:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,5
65°C 20 min. / 70°C 30 min. / 80°C 1 min.



BOILING:

60 min., normal pressure, pH set with lactic acid to 5,0
Bitterness units from bitter/aroma hops: 48%/52%

Bitter hops: Columbus Tomahawk Zeus 15,3 % AA, dosing beginning of boiling
Aroma hops: Citra 12% AA, Motueka 7% AA, El-Dorado 12,9% AA, all dosed separately 1,1g/l beginning of whirlpooling



FERMENTATION:

OG/FG 17,0/3,3 SafAle English Ale S-04
15 days +19°C / 2 days +5°C / 1 days ±0°C / 3 days -1°C. pressure +0,15 bar



DRY HOPPING:

Beginning of 3rd fermentation day Citra 12% AA, Motueka 7% AA, El-Dorado 12,9% AA, all dosed 1,5g/l separately
Beginning of 13th fermentation day Citra 12% AA, Motueka 7% AA, both dosed 1,5g/l separately

BEER ANALYSIS:

ALCOHOL

7,7
vol.-%

COLOR

20
EBC

BITTERNESS

50
BU

PH

4,5

TURBIDITY

147
EBC-F.U.

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 Viking Caramel 50 Malt, bisquit type nuances from Viking Cookie Malt and Viking Vienna Malt 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 50 MALT**
- 3% VIKING COOKIE MALT**
- 3% VIKING VIENNA MALT**



MASHING:

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



BOILING:

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



FERMENTATION:

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

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 50 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 10 min./63°C 30 min./72°C 20 min./76°C 1 min.



BOILING:

60 min., 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
50 min., 50% to whirlpool



FERMENTATION:

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



FILTRATION: Beco SD 30

BEER ANALYSIS:

ALCOHOL
7,4
vol.-%

COLOR
20
EBC

BITTERNESS
18
BU

PH
4,5

TURBIDITY
0,5
EBC-F.U.

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 150 MALT
- 2% BROWN SUGAR
- 2% VIKING CARAMEL 600 MALT
- 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 45 min./71°C 15 min./76°C 5 min.



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.-%

COLOR

100
EBC

BITTERNESS

100
BU

SINGLE MALT JUNIPER LAGER

This lager beer is a yellow-gold hued all malt beer brewed with just a single top quality Viking Pilsner Malt and tuned with Juniper Chips during whirlpool operations. The flavor of this lager beer has malty character with refreshing fruity flavor and a strong punch of Juniper in taste and odor. A slight citric note may also be noticed originating from cascade hop. The color, flavor and odor of this beer can be said to be balanced and pleasant. Juniper brings something special into this beer.



RAW MATERIALS:

100% VIKING PILSNER MALT
+2% JUNIPER CHIPS, CALCULATED FROM MASS OF THE MALT



MASHING:

Malt/Water ratio: 1/4
 pH set with lactic acid to 5,6
 52°C -10 min./65°C 30 min./72°C 15 min./80°C 1 min.



BOILING:

60 min., normal pressure
 pH set with lactic acid to 5,0
 Bitterness units from bitter/aroma hops: 70%/30%
 Bitter hops: Magnum, 11,9% alpha, dosing beginning of boiling
 Aroma hops: Cascade 6,9% alpha, dosing 50 min. beginning of boiling
 Whirlpool: Juniper chips dosed on the bottom of whirlpool before entering of boiling hot wort



FERMENTATION:

OG/FG 10,0/1,4
 Lager Yeast slurry. 13 days + 12°C-14°C 0, 4 bar + 1day -2°C



FILTRATION: Beco SD 30

BEER ANALYSIS:

ALCOHOL
4,3
 vol.-%

COLOR
6
 EBC

BITTERNESS
19
 BU

PH
4,2

TURBIDITY
0,7
 EBC-F.U.

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 15 min./52°C 10 min./67°C 40 min./72°C
15 min./80°C 1 min.



BOILING:

60 min., 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
minutes 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 SD 30.
Can also be unfiltered

BEER ANALYSIS:

ALCOHOL
4,7
vol.-%

COLOR
6
EBC

BITTERNESS
25
BU

PH
4,5

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 30 min./72°C 10 min./76°C 5 min.



BOILING:

60 min., 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 55 min. 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

VIKING LOW LAGER

Viking Low Lager is an easy to drink all malt beer with modest alcohol content. A refreshing drink after many activities.



RAW MATERIALS:

100% VIKING RED ACTIVE MALT



MASHING:

Malt/Water ratio: 1/ 7,5

pH settles itself in the range of 5,3-5,5

Mash in temp 63°C, ramping directly 1°C/min.
to mash out temp. 77°C 1 min.



BOILING:

60 min., normal pressure, pH adjustment not needed
Bitterness units from bitter/aroma hops: 50%/50%
Bitter hops: Magnum 11% AA, dosing beginning
of boiling
Aroma hops: Cascade 6,8% AA, dosing beginning
of whirlpooling



FERMENTATION:

OG/FG 4,9/1,5

Lallemand Diamond Lager Yeast

5 days + 13C / 2 days + 15°C / 5 days + 5C/ 2days -1°C.
pressure + 0,15 bar



FILTRATION: Beco SD 30

BEER ANALYSIS:

ALCOHOL

1,6
vol.-%

COLOR

17
EBC

BITTERNESS

22
BU

PH

4,3

TURBIDITY

0,3
EBC-F.U.

VIKING PREMIUM LAGER

Viking Premium Lager is a single hopped beer, with great body and nice head. Having a modest but noticeable traditional hopping great crystal clear appearance, makes this beer easy to drink and enjoy in many occasions.



RAW MATERIALS:

- 66% VIKING PILSNER MALT**
- 17% VIKING DEXTRIN MALT**
- 12% VIKING GOLDEN ALE MALT**
- 5% VIKING WHEAT MALT**



MASHING:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,5
Mash in temp 58°C / 63°C 5 min./ 73°C 10 min./
77°C 1 min.



BOILING:

60 min., normal pressure, pH set to 5,0
Bitterness units from bitter/aroma hops: 79%/21%
Bitter hops: Hallertauer 4,8% AA, dosing beginning of boiling
Aroma hops: Hallertauer 4,8% AA, dosing beginning of whirlpooling



FERMENTATION:

OG/FG 10,7 / 2,4
Yeast Saflager W-34/70
14 days +12°C / 3 days +17°C / 14 days +4°C / 2 days
-1°C. pressure +0,15 bar



FILTRATION: Beco SD 30

BEER ANALYSIS:

ALCOHOL

4,5
vol.-%

COLOR

7
EBC

BITTERNESS

19
BU

PH

4,4

TURBIDITY

0,8
EBC-F.U.

NEW!

VIKING ACTIVE STOUT

Viking Active Stout is a dark beer with moderate alcohol level. This dark beer is crystal clear with a reddish hue. Beer is very easy to drink, having a nice well-balanced aftertaste. Letting the beer warm up in a glass for a while the roasty flavors will get more pronounced.



RAW MATERIALS:

- 60,6% VIKING RED ACTIVE MALT
- 30,3% VIKING PILSNER ZERO MALT
- 5,1% VIKING CHOCOLATE LIGHT MALT
- 2,0% VIKING CHOCOLATE DARK MALT
- 2,0% VIKING ROASTED BARLEY



MASHING:

Malt/Water ratio: 1/4
pH settles itself into ~ 5,1
63°C 30 min. / 72°C 30 min. / 77°C 1 min.



BOILING:

60 min., normal pressure, pH setting not needed
Bitter hops: Hallertau Magnum 11,0% AA, dosing beginning of boiling



FERMENTATION:

OG/FG 9,8/2,2
Wyeast Irish Ale 1084
5 days +18°C/10 days +17°C/2 days -1°C, pressure +0,3 bar



FILTRATION: Beco SD 30

BEER ANALYSIS:

ALCOHOL
4,0
vol.-%

COLOR
85
EBC

BITTERNESS
20
BU

PH
4,4

TURBIDITY
0,4
EBC-F.U.

NEW!

VIKING BUBBLE SOUR

Viking Bubble Sour is a special single hopped sour beer. Brewing process with this recipe is very convenient and quick due two features: a low load of malt is giving fast wort separations and sourness is achieved instantly with Maltax Sour extract. Main fermentation is done with Ale yeast and later the stage is given for Champagne yeast. The first visual sensation from ready beer is appealing cloudy outlook with a thick foam. The taste is smooth and sour giving nice fruity and winy flavors supported by refreshing hoppy notes. First feeling is dry but the aftertaste is somewhat sweet and mouthfeel is full and viscous.



RAW MATERIALS:

- 85% VIKING PILSNER MALT
- 15% VIKING OAT MALT



MASHING:

Pilsner Malt and Oat Malt are mashed together.

Malt/Water ratio: 1/7

pH set with lactic acid to 5,5

63°C 30 min. / 73°C 30 min. / 77°C 1 min.

+

DOSING MALTAX SOUR EXTRACT:

Maltax Sour is dosed into wort just before boiling.

Dosed amount of extract is calculated to cover 60% from targeted Original Gravity.



BOILING:

60 min., normal pressure, pH setting not needed

Bitterness units from bitter/aroma hops: 86%/14%

Bitter hops: Hallertau Blanc 9,1% AA, dosing beginning of boiling

Aroma hops: Hallertau Blanc 9,1% AA, into whirlpool



FERMENTATION:

OG/FG: 16,9/4,1

Yeast: Fermentis US-05: 10 days +18°C, pressure 0,1 bar

Yeast: Wyeast 4021 (Champagne yeast) +dry hopping

Hallertau Blanc 9,1% AA 3g/l

13 days +18°C +10 days +4°C, pressure 0,1 bar

BEER ANALYSIS:

ALCOHOL

7,3
vol.-%

COLOR

16
EBC

BITTERNESS

10
BU

PH

3,8

TURBIDITY

45
EBC-F.U.

NEW!

VIKING CARABODY PILS

Viking CaraBody Pils is a refreshing brisk beer. The first flavor sensation is dry combined with nice bite of hops followed with some fruitiness. This lager beer is crystal clear with light straw to golden color. After the first gulp comes the next one and the...



RAW MATERIALS:

90% VIKING PILSNER MALT
10% VIKING CARABODY MALT



MASHING:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,5
57°C 15 min. / 63°C 30 min. / 73°C 30min. / 77°C
1 min.



BOILING:

60 min., normal pressure, pH set with lactic acid to 5,0
Bitterness units from bitter/aroma hops: 90%/10%
Bitter hops: Hallertau Magnum 11,0% AA, dosing
beginning of boiling
Aroma hops: Hallertauer Hersbrucher 1,9% AA, into
whirlpool



FERMENTATION:

OG/FG 11,2 / 2,1
Fermentis Saflager S-23
10 days + 12°C / 3 days +16°C / 2°C per day down
to +4°C / 4 days + 4°C, pressure + 0,3 bar



FILTRATION: Beco SD 30

BEER ANALYSIS:

ALCOHOL
5,0
vol.-%

COLOR
6
EBC

BITTERNESS
38
BU

PH
4,3

TURBIDITY
0,8
EBC-F.U.

NEW!

VIKING DUBBEL RED

Viking Dubbel Red is a beer brewed with selection of Viking red hued special malts, giving deep red copper color topped with long-lasting foam. Taste can be said to be full and malty supported with fruity notes. Bitterness level is moderate only supporting the overall sensation. This beer can be said to be red, malty and fruity.



RAW MATERIALS:

- 58,5% VIKING RED ACTIVE MALT**
- 20,8% VIKING MUNICH LIGHT MALT**
- 9,4% VIKING CARAMEL 50 MALT**
- 7,5% VIKING DEXTRIN MALT**
- 3,8% VIKING RED ALE MALT**



MASHING:

Malt/Water ratio: 1/4
pH setting not needed. pH will settle in area of 5,3
63°C 45 min. / 73°C 5 min. / 77°C 1 min.



BOILING:

90 min., normal pressure. pH setting not needed
Bitterness units from bitter/aroma hops: 64% / 36%
Bitter hops: El Dorado 12,9% AA, dosing beginning of boiling
Aroma hops: 66% El Dorado 12,9% AA, dosing beginning of whirlpooling, 34% Huell Melon 7,2% AA, dosing beginning of whirlpooling



FERMENTATION:

OG/FG 14,2/3,1
Yeast: Belgian Abbey M47 Mangrove Jack's
14 days +17°C/2 days -1°C, pressure 0,25 bar
Dry hopping: after 6 day of fermentation 3g/l El Dorado 12,9% AA pellets and 3g/l Huell Melon 7,2% AA pellets are dosed in



FILTRATION: Beco SD 30

BEER ANALYSIS:

ALCOHOL
6,0
vol.-%

COLOR
51
EBC

BITTERNESS
25
BU

PH
4,6

TURBIDITY
0,8
EBC-F.U.

NEW!

VIKING ORANGE AMERICAN WHEAT ALE

Viking Orange American Wheat Ale is an orange colored special wheat beer, with great body and nice head. Hopping is planned to support the great color of this beer, giving citric – especially mandarin – flavor into this beer. Fermented with Safale US-05 yeast the flavor is more straight without typical wheat beer nuances. Enjoy!



RAW MATERIALS:

- 65% VIKING RED ACTIVE MALT
- 35% VIKING WHEAT MALT



MASHING:

Malt/Water ratio: 1/5
pH settles itself in the range of 5,3-5,5
63°C 30 min. / 73°C 20 min. / 77°C 1 min.



BOILING:

60 min., normal pressure, pH set with lactic acid to 5,0
Bitterness units from bitter/aroma hops: 75%/25%
Bitter hops: Citra 12,5% AA, dosing beginning of boiling.
Aroma hops: Mandarina Bavaria 8,5% AA, dosing beginning of whirlpooling



FERMENTATION:

OG/FG 12,6 / 3,3 Fermentis Safale US-05
10 days +18°C / 1day -1°C. pressure +0,15bar



DRY HOPPING:

Beginning of fermentation day 6, Mandarina Bavaria
8,5% AA dosed 10g/l



FILTRATION: Beco SD 30

BEER ANALYSIS:

ALCOHOL
5,0
vol.-%

COLOR
55
EBC

BITTERNESS
38
BU

PH
4,2

TURBIDITY
1,4
EBC-F.U.

NEW!

VIKING SESSION DDH HAZY IPA

A special hazy beer with smooth and nice mouthfeel related to Viking CaraBody Malt and Viking Oat Malt. Hops are selected to give nice citrusy and fruity flavors to support the overall sensation. Citrus, lemon zest, grapefruit, passionfruit flavors and spiciness may be noticed, balanced with the taste of pine needles which give long-lasting slide in the aftertaste. Selected yeast supports this overall sensation of flavors and finalizes this unique beer.



RAW MATERIALS:

- 53% VIKING PILSNER ZERO MALT**
- 30% VIKING OAT MALT**
- 10% VIKING WHEAT MALT**
- 7% VIKING CARABODY MALT**



BOILING:

60 min., normal pressure
pH set with lactic acid to 5,0
Bitterness units from bitter/aroma hops: 100%/0%
Bitter hops: Galaxy 14,2 % AA, 85% dosed beginning of boiling and 15% 10 min. before the end of boiling



MASHING:

Malt/Water ratio: 1/8
pH set with lactic acid to 5,5
63°C 30 min./73°C 10 min./77°C 1 min.
no separate sparging



FERMENTATION:

OG/FG: 9,1/1,9
Yeast: Imperial Yeast A38 Juice
4 days +21°C, pressure 0,1 bar+ 10 days 19°C pressure 0,1 bar + dry hopping after first 6 fermentation days
Galaxy 14,2 % AA 3g/l
Cascade 5,5 % AA 3g/l
Lemondrop 6,0 % AA 3g/l

BEER ANALYSIS:

ALCOHOL
3,8
vol.-%

COLOR
8
EBC

BITTERNESS
57
BU

PH
4,6

TURBIDITY
Hazy

Season

DARK RED LAGER

Easy to drink beer with beautiful deep red color. Bitterness is slightly incisive.



RAW MATERIALS:

- 9% **MALTAX 10**
- 1% **GRANULATED SUGAR**
- 1% **MALTAX 800 GOLD**
- 89% **WATER**



BOILING:

60 min., normal pressure
pH set with lactic acid to 5,0
Bitter hop: Saaz 7%, dosing beginning of boiling
Aroma hop: Saazer 90 2%, dosing after 55 min.



FERMENTATION:

OG / FG 11,6 / 2,4
Yeast slurry A-63015
12 days 12°C, 0,5 bar counter pressure + 1 day -1°C



FILTRATION: Sheet filtration,
Beco SD 30 (0,5 um)

BEER ANALYSIS:

ALCOHOL

4,7
vol.-%

COLOR

53
EBC

BITTERNESS

26
BU

PH

4,6

TURBIDITY

0,2
EBC-F.U.

Sensown

LAGER GLUTEN FREE

Gluten free lager beer with round mouthfeel and deep color.



RAW MATERIALS:

- 10% **MALTAX 10**
- 2% **GRANULATED SUGAR**
- 88% **WATER**



FERMENTATION:

- OG / FG 12,0 / 2,5
- Yeast slurry A-63015
- 15 days 12°C, 0,5 bar counter pressure + 2 days -1°C



BOILING:

- 60 min., normal pressure
- pH set with lactic acid to 5,0
- Bitter hop: IKE Nugget 52,5%, dosing half after 10 min. and half after 15 min.
- Aroma hop: Saaz 5%, dosing after 50 min.



FILTRATION: Sheet filtration, Beco SD 30 (0,5 um)

BEER ANALYSIS:

ALCOHOL
5,1
vol.-%

COLOR
12
EBC

BITTERNESS
22
BU

PH
4,7

TURBIDITY
0,3
EBC-F.U.

Senson

PORTER

Full in color and flavor, easy to drink as porter. Balanced, warm mouthfeel, plummy, winy, alcoholic, chocolate, sherry-like, rye-like.



RAW MATERIALS:

- 13% **MALTAX 10**
- 4% **FINLANDIA RUSSIAN KVAS**
- 2% **MALTAX 200 CLEAR**
- 1,5% **GRANULATED SUGAR**
- 79,5% **WATER**



FERMENTATION:

- OG / FG 17,0 / 5,8
- Dry yeast Safale-S04
- 10 days 19°C, 0,4 bar counter pressure



- FILTRATION:** Sheet filtration,
Beco SD 30 (0,5 um)



BOILING:

- 60 min., normal pressure
- pH set with lactic acid to 5,0
- Bitter hop: IKE Magnum 46%, dosing beginning of boiling
- Aroma hop: Saaz 2,9%, dosing after 45 min.

BEER ANALYSIS:

ALCOHOL
6,1
vol.-%

COLOR
190
EBC

BITTERNESS
34
BU

PH
4,6

TURBIDITY
1,6
EBC-F.U.

 Senson

ALCOHOL FREE LAGER

Proper lager beer color despite low OG. Slightly worty, but good for quenching thirst.



RAW MATERIALS:

5% **MALTAX 10**
95% **WATER**



BOILING:

60 min., normal pressure
pH set with lactic acid to 5,0
bitter hop: Magnum 13%, dosing beginning of boiling
aroma hop: Cascade 7%, dosing after 50 min.



FERMENTATION:

pH set with phosphoric acid to 4,2
OG / FG 4,9 / 4,8
lager yeast slurry
1 day 0°C + 1 day -2°C



FILTRATION: Sheet filtration,
Beco SD 30 (0,5 um)

BEER ANALYSIS:

ALCOHOL
0,03
vol.-%

COLOR
8
EBC

BITTERNESS
21
BU

PH
4,4

TURBIDITY
0,1
EBC-F.U.



WWW.VIKINGMALT.COM