

VIKING COPPER RED BOCK

Viking Copper Red Bock is a beer where Viking special malts are in the main role. The color of this beer is deep copper red, and the taste can be said to be full, with strong maltiness supported by toasty and caramel notes. Selected hops for this beer are on the back round but supporting the overall sensation nicely. Nice long-lasting foam finalizes your experience.

Raw Materials:

28,5%	Viking Munich light Malt
28,5%	Viking Vienna Malt
21,0%	Viking Red Active Malt
10,5%	Viking Dextrin Malt
10,5%	Viking Caramel 50 Malt
1,0%	Viking Caramel 400 Malt

Mashing:

Malt/Water ratio: 1/3
No need for pH set. Will be ~5,2
57°C mashing in + 15min / 66°C 30min / 73C 30min / 77°C 1min

Boiling:

60min, normal pressure
pH target before boiling ~5,0

Hopping:

Bitter hops: Hallertau Hersbrucker, dosing beginning of boiling

Fermentation:

OG/FG 15,7/4,5
Mangrove Jack's M76 Bavarian Lager Yeast
14days 10°C + 7vrk 14°C + 7vrk 1°C, Pressure 0,25 Bar
Filtration: Beco Sd 30

Beer Analysis:

Alcohol	6,1 vol-%
Color	48°EBC
Bitterness	20 EBU
pH	4,4
Turbidity	1,1 EBC-F.U.