

## VIKING HELLES

Viking Helles is a sunny-hued refreshing lager beer brewed with Viking Pilsner, Golden Ale, and Cara Body malts. The flavor of this beer is smoothly malty but not sweet, well balanced. Moderate hopping makes this beer pleasant and very drinkable.

### Raw Materials

82% Viking Pilsner Malt  
9,5% Viking Golden Ale Malt  
8,5% Viking CaraBody Malt

### Mashing

Malt/Water ratio: 1/4  
pH set with lactic acid to 5,5  
63°C mashing in + 15min - 66°C 15min - 73°C 30min - 77°C  
1 min

### Boiling:

pH set with lactic acid to 5,0  
60 min, normal pressure  
Hopping: Hallertau Mittelfrüh, dosed beginning of boiling

### Fermentation:

OG/FG 11,9/2,2  
Yeast: Fermentis SafLager W-34/70  
7 days 10°C + 4days 16°C + 14vrk days 1°C

### Filtration:

Beco SD 30

### Beer Analysis

Alcohol 5,2 vol-%  
Color 8,0°EBC  
Bitterness 19BU  
pH 4,2  
Turbidity 0,8°EBC-F.U.