

## VIKING LOW AND SINGLE

Viking Low and Single and is strongly hazy, low alcohol ale beer. Selection of malts was combined to promote an appealing malty taste that supports strongly present hoppy flavors originating 100 percent from Cascade hop.

### Raw Materials:

72,5 % Viking Pale Ale Malt  
14,0 % Viking Munich Malt Light  
5,5 % Viking CaraBody Malt  
4,5 % Viking Caramel 50 Malt  
3,5 % Viking Caramel 400 Malt

### Mashing:

Malt/Water ratio: 1/8  
pH set with lactic acid to 5,5  
mashing in directly to 82°C and stay 60min

Target is to produce a wort with low fermentability but a nice balanced malty flavor and hazy outlook.

Presence of non-converted starch will be strong, so be prepared to confront some wort separation issues. Consider more coarse milling, using steamed rice hulls etc.

### Boiling:

pH set with lactic acid to 5,0  
60 min, normal pressure

#### Hopping:

Cascade, dosed at beginning of boiling (target to reach 52% from total EBU's)  
Cascade dosed to whirlpool (target to reach 48% from total BU's)

### Fermentation:

OG / FG 5,2 / 4,2  
2days 18°C + 2days 22°C + 7vrk days 1°C  
Yeast: LaLBrew London ( notice: maltotriose negative yeast)

### Dry hopping:

Cascade 2g/liter after +1°C is reached

### Beer Analysis:

Alcohol	0,6 % ABV
Color	20°EBC
Bitterness	35 EBU
pH	4,5