

Viking Yellow Mellow Session DDH Hazy IPA

A special hazy beer with a smooth and nice mouthfeel based on a combination of Viking Special Malts. Hops are selected to give nice balanced citrusy and fruity flavors to support the overall sensation. Flavor will continue with a nice long-lasting slide into the enjoyable aftertaste. Selected yeast supports this overall sensation and completes the experience of this unique beer.

Raw Materials:

51,5%	Viking Pale Ale Malt
15,0%	Viking Oat Malt
15,0%	Viking Wheat Malt
9,5%	Viking CaraBody Malt
9,0%	Viking Dextrin Malt

Mashing:

Malt / Water ratio: 1 / 8
pH set with lactic acid to 5,5
58°C mashing in + 15min - 66°C 20min - 73 °C 20min -
77 °C 1 min
no separate sparging

Boiling:

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

Hopping

El Dorado, dosed beginning of boiling (77% from tot EBU)
Citra dosed to whirlpool (23% from tot EBU)

Fermentation:

OG / FG: 8,5/ 1,6
4 days 18°C + 4 days vrk 22°C + 4days 1°C, 0,25 bar
Yeast: Wyeast 1318 Ale II

dry hopping:

All hops dosed in 1,5g/l beginning of 22°C step and 1°C
Amarillo 8,7 % AA
Cascade 6,6 % AA
Citra 13,0 % AA

Beer Analysis:

Alcohol	3,6 vol-%
Bitterness	70 EBU
pH	4,2
Color	10°EBC
Turbidity	HAZY