

Viking's Hoppy Lash

A straw-yellow lager beer with a refreshing hop presence, light in color and full in flavor.

Raw Materials:

- 80% Viking Pilsner Malt
- 10% Viking Wheat Malt
- 10% Viking Cara Body

Mashing:

- MALT WATER RATIO 1:4
- pH adjusted with lactic acid to 5,5
- MASH IN 52°C 10 min, 66°C 30 min, 73°C 15 min, 77°C 1 min

Boiling:

- BOILING AND HOPS: 60 min
- Hallertau mittelfruh pellets dosed in the beginning of boiling. Target TO REACH 5% FROM TARGETED BU'S and Amarillo dosed in during the last 10 min of boiling to give out 8% from beers BU's
- Whirlpool: Simcoe and Amarillo hops to give 45% and 34% from targeted BU's
- Dry hopping: Amarillo hop dosed in during 3rd of day of fermentation, dosage 8g/litre to cover needed 8% from BU's

Fermentation:

- OG/FG 10,6/1,9
- FERMENTATION: Yeast; SafLager S-189, 5 DAYS 13°C + 5 DAYS 17°C + 7 DAYS 0°C
- Filtration: Beco KDS12

Beer Analysis:

- ABV-%: 4,6
- BU: 22
- Color: 5 EBC
- Clarity: 2,0 EBC F.U.