

Viking's Malty Mist

Viking's Malty Mist is a hazy, Golden Strong Ale. This type of beer, typical for Belgians, has gone through a long fermentation. As it is not filtered, the maturation has continued slowly for months and is actually still maturing while you are having a sip. First come the malty flavors, followed by the flavors produced by the yeast, and only just slightly after, the aromas supported by hops. The beer is finalized with a nice head.

Raw Materials:

- 65% Viking Pale Ale Malt
- 35% Viking Golden Ale Malt

Mashing:

- MALT WATER RATIO 1:4
- pH adjusted with lactic acid to 5,5
- MASH IN 66°C 45 min, 73°C 30 min, 77°C 1 min

Boiling:

- BOILING AND HOPS: 60 min, Saaz and Styrian Golding pellets TO REACH 34% + 34% FROM TARGETED BU'S
- Whirlpool: Saaz and Styrian Golding pellets TO REACH 16% + 16% FROM TARGETED BU'S.
Dosing beginning of stage

Fermentation:

- OG/FG 17,7/5,2
- Yeast; Fermentis S-33, 21 DAYS 22°C + 14 DAYS 3°C

Beer Analysis:

- ABV-%: 6,9
- BU: 20
- Color: 20 EBC
- Clarity: hazy