

Viking's Sunrise Glow

This beer's appearance recalls the beautiful early morning hours with a spectacular orange-red glow, similar to what Vikings in the past must have admired during their adventures. Its beautiful color and malty flavors are achieved through a blend of selected special malts and hops.

Raw Materials:

- 64% Viking Pale Ale Malt
- 10% Viking Red Active
- 20% Viking Caramel 50
- 5% Viking Red Ale
- 1% Roasted Barley

Mashing:

- MASH IN 55°C + 57°C 15 min + 66°C 45 min, 73°C 45 min + 77°C 1 min (ROASTED BARLEY DOSED IN WHEN 77°C IS REACHED)
- pH settles to level of 5,3-5,5 no adjustment needed

Boiling:

- BOILING AND HOPS: 90 min, MAGNUM PELLETS DOSED IN THE BEGINNING OF BOILING. Target to reach 34% from targeted BU's
- Whirlpool: CASCADE AND AMARILLO pellets dosed in the beginning of a phase, 33% from BU's from both hops

Fermentation:

- OG/FG 12,6/2,8
- Mangrove Jack's: M36 LIBERTY BELL ALE YEAST, 10 days 18°C + 7 days 0°C
- Filtration: Beco SD30

Beer Analysis:

- ABV-%: 5,3
- BU: 34
- Color: 33 EBC
- Clarity: 0,5 EBC F.U.