

Sweet Home – American Pale Ale

American Pale Ale is lighter, a little less bitter and hopped version of American India Pale Ale. This beer build on Viking Special Malts, slightly orange, refreshing beer with nice sweet maltiness interacting with new wave hop aroma – piney, citrusy, fruity, floral etc. Well balanced and crazy drinkable.

Raw Materials:

73% Viking Pale Ale Malt
16% Caramel 30
11% Viking Dextrin Malt

Mashing:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,3
62°C 30min / 72°C 30min / 76°C 5min

Boiling:

65min, normal pressure
pH set with lactic acid to 5,0, calcium chloride
Bitter hops: 10%
Aroma hops: 90% added just before the end of the boil, in Whirlpool and dry hopped.

Fermentation:

OG/FG 12/2,8
Wyeast 1056 American Ale yeast. 7 days 19°C + 14 days 14°C

Beer Analysis:

Alcohol	4,9 vol-%
OG	12%
Color	14°EBC
Bitterness	40 BU