

SINGLE MALT JUNIPER LAGER

This lager beer is a yellow-gold hued all malt beer brewed with just a single top quality Viking Pilsner malt and tuned with Juniper Chips during whirlpool operations. The flavor of this lager beer has malty character with refreshing fruity flavor and a strong punch of Juniper in taste and odor. A slight citric note may also be noticed originating from cascade hop.

The color, flavor and odor of this beer can be said to be balanced and pleasant. Juniper brings something special into this beer.

Raw Materials:

100 % Viking Pilsner Malt
+2 % Juniper chips, calculated from mass of the malt.

Mashing:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,6
52°C -10min / 65°C 30min / 72°C 15min / 80°C 1min

Boiling:

60 min, normal pressure
pH set with lactic acid to 5,0
Bitterness units from bitter/aroma hops: 70%/30%
Bitter hops: Magnum, 11,9 % alpha, dosing beginning of boiling
Aroma hops: Cascade 6,9 % alpha. Dosing 50 min beginning of boiling

Whirlpool:

Juniper chips dosed on the bottom of whirlpool before entering of boiling hot wort.

Fermentation:

OG/FG 10,0/1,4
Lager Yeast slurry. 13 days + 12-14°C 0,4Bar + 1day -2°C

Filtration:

Beco SD 30

Beer Analysis:

Alcohol	4,3 vol-%
Color	6°EBC
Bitterness	19 BU
pH	4,2
Turbidity	0,7 °EBC-F.U.