

VIKING NBDB STILL ALE

Viking NBDB Still Ale is a special single hopped sour beer with strong winery character. The flavor is at first dry and acidic having clear apple in it supported by moderate scent of clove or spiciness. Slight sweetness balances the flavor. End feeling is nicely warm. Overall sensation can be said to be round and rich with smooth and viscous sensation on your tongue.

This beer's is left on purpose flat to promote the winery character that is also supported by selected hopping. You may ask your self, is this beer or Wine? Take another sip and find out.

Brewing process with this recipe is very convenient and quick due low load of malt that is giving fast wort separations and sourness that is achieved instantly from Senson Sour Extract. Fermentation is done with Ale yeast.

Raw Materials and mashing :

85% Viking Pilsner Malt
15% Viking Oat Malt

Pilsner and Oat Malt are mashed together. Malt/Water ratio: 1 / 7
pH set with lactic acid to 5,5
63°C 30min / 73 °C 30min / 77 °C 1 min

Dosing Senson Sour Extract:

Senson Sour Extract is dosed into wort just before boiling. Dosed amount of extract is calculated to cover 60% of the targeted Original Gravity.

Boiling: 60min, normal pressure, pH setting not needed.
Bitter hops: Hallertau Blanc, dosing beginning of boiling.

Fermentation: OG / FG: 15,7/ 3,6

Yeast: Fermentis US-05: 10 days +18°C, 4 days +4°C pressure 0,2 bar

Filtration: Beco SD 30

Beer Analysis:

Alcohol	6,7 vol-%
Color	12°EBC
Bitterness	12 EBU
pH	3,8
Turbidity	0,4 °EBC-F.U.

CO2 content should be very low.