

## Viking Malty Brown Ale

Viking Malty Brown Ale is an all-malt beer with a balanced malty taste and tempting looks. The flavor is full and malty, with clear notes of coffee, dark chocolate, nuttiness, and nice amount of toasty character. Hopped with traditional English East Kent Goldings.

In one sentence, nicely balanced and pleasant beer.

### Raw Materials:

40,0%	Viking Pale Ale Malt
39,5 %	Viking Golden Ale Malt
8,5%	Viking Caramel 50 Malt
3,5%	Viking Cookie Malt
3,5%	Viking Chocolate light Malt
2,5%	Viking Caramel 150 Malt
2,5%	Viking Caramel 400 Malt

### Mashing

Malt/Water ratio: 1/4  
 pH set with lactic acid to 5,5  
 63°C mashing in + 15 min - 66°C 15 min - 73°C 30 min -  
 77°C 1min

### Boiling:

90 min, normal pressure  
 pH set with lactic acid to 5,0  
 Hops:  
 East Kent Goldings, dosed beginning of boiling

### Fermentation:

OG/FG 10,5/2,5  
 7 days 18°C - 4days + 20°C - 3 days 1°C pressure +0,25bar  
 Wyeast 1335 British Ale II

### Filtration:

Beco SD30

### Beer Analysis:

Alcohol	4,2 vol-%
Color	38°EBC
Bitterness	25 EBU
pH	4,2
Turbidity	0,5 °EBC-F.U.