

Product Data Sheet

BREWER'S CLASSIC

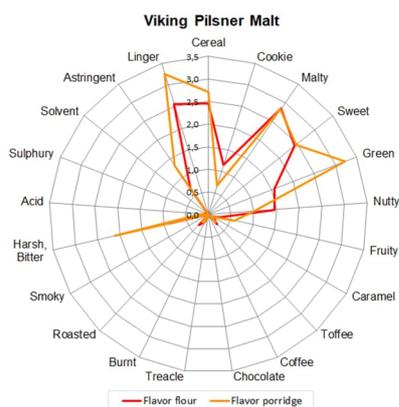
Viking Pilsner Malt



Malt character

Pilsner Malt is made from 2-row spring **barley**. Steeping and germination conditions are chosen to promote even germination and homogenous modification. The final air-on temperature in kilning is typically 80–85°C. Pilsner malt flavor is usually described as malty, slightly nutty and sweet. Great malt for all malt beers but there is enough activity and character for base malt use in many brewing applications.

Flavor contribution



Applications

For all kind of beers or whiskies. The color of the Pilsner Malt is low.

Malt specification

| | | |
|---------------------|---------|-----------|
| Moisture | % | max. 5.0 |
| Extract fine | % dm | min. 80.0 |
| Color | °EBC | 3.0–4.2 |
| Protein | % dm | max. 12.0 |
| Sol. nitrogen | mg/100g | 600–750 |
| Free amino nitrogen | mg/l | min.130 |

| | | |
|-----------------|-------|----------|
| Beta-glucan | mg/l | max. 200 |
| Friability | % | min. 80 |
| Diastatic power | WK dm | min. 250 |

Production and packaging

Pilsner Malt is produced in Finland, Poland, Sweden, Denmark and Lithuania.

Available in bulk, containers, big bags and 25 kg pp bags.

Storage and safety

Malt should be stored in a clean, dry, odorless and pest-free place, at a cool (on avg. <25°C) and stable temperature. Under these conditions unopened bags of malt can be stored for a minimum of 2 years from the date of bagging and unopened bags of crushed malt for a minimum 1 year from the date of bagging.

Opened bags are beyond Viking Malt’s control, and we always recommend that opened bags are used at once. Anyhow, if opened bags are carefully re-sealed and then stored under the recommended conditions, they are expected to endure the storage times mentioned above.

You should always keep the malts away from hot surfaces.

Do not inhale the malt dust.

Product Data Sheet

BREWER'S CLASSIC

Viking Pilsner Malt



General remarks

Barley is an allergen – contains gluten. Our sites are certified according to ISO 9001, ISO 14001 and FSSC 22000.

Organic, Kosher and other specific certificates are granted locally.

No GMO raw materials are used.

Analysis of our malts are carried out according to EBC Analytica (or similar) when possible.

Product descriptions are subject to crop changes.

Did you know?

Pilsner malt is widely used as standard name to high quality malts that can be used for brewing any beer. Other names can be: lager malt, basic malt or pale malt.