

Product Data Sheet

BREWER'S CLASSIC

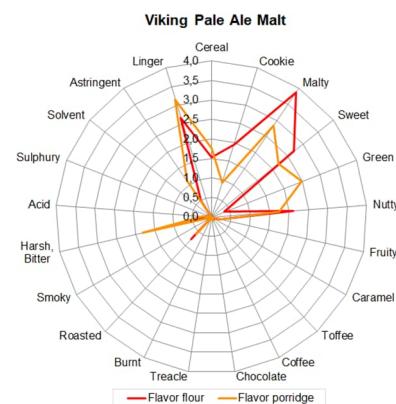
Viking Pale Ale Malt



Malt character

Pale Ale Malt is made from 2-row spring **barley**. High degree of modification promotes easy processing. Flavor contributes specially to malty, sweet and nutty notes. It is ideal malt for ales and special lagers. The coloring power of Pale Ale Malt is not too strong, which makes it also suitable for subtle color correction of regular lagers.

Flavor contribution



Applications

For all kind of beers or whiskies. The color of the Pale Ale Malt is rather low. Usage rate up to 100%.

Malt specification

Moisture	%	max. 5.0
Extract fine	% dm	min. 80.0
Color	°EBC	4–7
Protein	% dm	max. 12.0
Kolbach index	%	min. 42
Free amino nitrogen	mg/l	min. 130
Beta-glucan	mg/l	max. 200

Production and packaging

Pale Ale Malt is produced in Finland and Poland.

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.

General remarks

Barley is an allergen – contains gluten. Our sites are certified according to ISO 9001, ISO 14001, ISO 45001 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.