

Product Data Sheet

BREWER'S CLASSIC

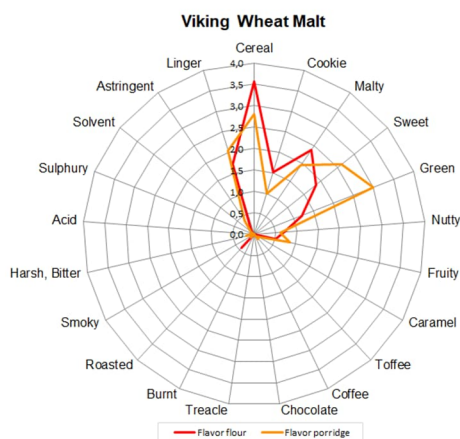
Viking Wheat Malt



Malt character

Wheat Malt is made from high quality **wheat**. Varieties suitable for the brewing purposes are used. The malting process does not differ much from pilsner malt production. Final air-on temperature is normally 72–80°C.

Flavor contribution



Applications

Wheat Malt is used mainly for wheat beers and some other top fermented beers. Wheat Malt is also used for lager beers for flavor enrichment and to improve foam stability. Typical rate of usage is around 50% of the grist for wheat beers and appr. 20% for the premium lagers.

Malt specification

Moisture	%	max. 6.0
Extract fine	% dm	min. 82.0
Color	°EBC	3.0–5.5
pH		5.7–6.3
Protein	% dm	max. 13.0

Soluble nitrogen	mg/100 g	max. 900
Free amino nitrogen	mg/l	min. 90
Diastatic power	WK dm	min. 250
Foreign kernels	%	max. 4

Production and packaging

Wheat Malt is produced in Finland, Lithuania 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 dust.

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General remarks

Wheat 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.

Did you know?

Wheat malt, as opposed to barley malts, has no husk, which usually makes the filtration of wheat beers more difficult. Wheat also has a higher protein content than barley, which actually positively impacts the beer's head retention.