Product Data Sheet

BREWER'S SPECIAL

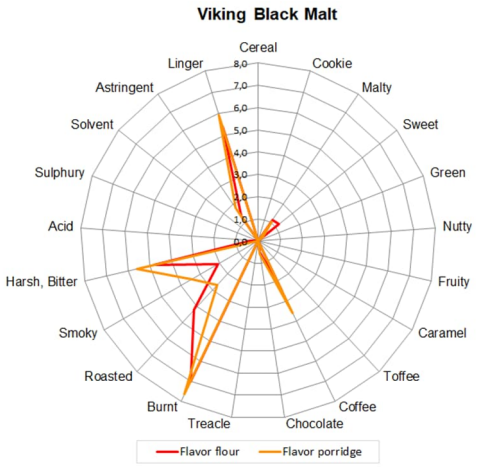
Viking Black Malt

Malt character

Black Malt is produced by roasting pilsner **barley** malt. Final temperature is more than 200˚C. The amylolytic activity of Black Malt is zero. The amount of fermentable extract is low.

Flavor contribution

The flavor of Black Malt is harsh but less acrid than that of roasted barley. Burnt and smoky flavors are strong.



Applications

Black Malt is used in dark beers like stouts and porters, mainly for its strong coloring ability. Normally portions 1–2% give a remarkable increase in color without significant change in flavor. By raising the percentage of Black Malt in malt bill the changes in taste can be found quickly. Dosage rates more than 10% are rare.

Malt specification

Moisture	%	max. 5.0
Extract fine	% dm	min. 65.0
Color	°EBC	1200–1500

Production and packaging

Black Malt is produced in 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.

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.

Did you know?

Viking Black Malt is the darkest colored malt we can provide. The right color formation takes place only within few minutes in the end of the roasting process.