**VIKING MALT**

# Product Data Sheet
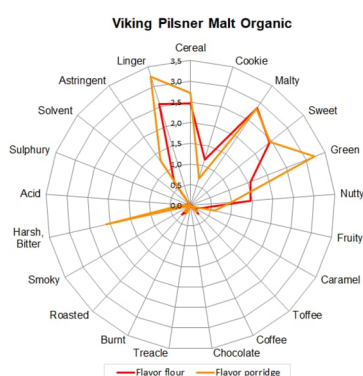
BREWER'S ORGANIC

## Viking Pilsner Malt Organic

## Malt character

Viking Pilsner Malt Organic is made from 2-row organic 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 Organic flavor is usually described as slightly nutty and biscuit.

## Flavor contribution



Viking Pilsner Malt Organic

## Applications

Pilsner Malt Organic can be used for all kind of organic 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 | 2,5–5.0 |
| Protein | % dm | max. 12.5 |
| Soluble nitrogen | mg/100g | max. 800 |
| Free amino nitrogen | mg/l | min. 120 |
| Friability | % | min. 75 |
| Diastatic power | WK dm | min. 170 |

## Production and packaging

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

As a standard malt is 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.