Product Data Sheet

BREWER'S SPECIAL

Viking Coffee Malt

Malt character

Coffee Malt is produced by roasting from pilsner **barley** malt. The amylolytic activity of Coffee Malt is zero. The amount of fermentable extract is rather low.

Flavor contribution

"Coffee" refers primarily to the malt's color, not its flavor. This malt will lend various levels of aroma, a deep red color, and a nutty / roasted taste, depending on the amount used. Aromas and tastes of coffee and chocolate can be found and they are well balancing the overall taste.

Applications

Coffee Malt is mainly included in for Porters and Stouts, but it can also be used for any other dark colored beers like Dark Ales due to its strong coloring value. Coffee Malt contributes roasted flavors and aromas with hints of coffee and dark chocolate in any beer. Already with rather low dosage portions a remarkable increase in color can be found together with changes in flavor and aroma. Typical dosage rate of Coffee Malt is normally under 5–10%.

Malt specification

Moisture	%	max. 5.0
Extract fine	% dm	min. 68.0
Color	°EBC	350 – 450

Production and packaging

Coffee 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?

Coffee malt, unlike caramel malts, is obtained from dry malt, which undergoes caramelization in the process of roasting as a result of exposing sugars to the operation of high temperature.