

Product Data Sheet

SMOKED SPECIAL

Viking Lightly Peated Malt



Malt character

The flavor of this malt is as with pilsner **barley** malt with hue of peat and smoke. Varieties suitable for peat-curing process are used. Due to relatively low processing temperatures, enzymatic activities and other good brewing properties are maintained.

Applications

Lightly Peated Malt can be used in distilleries in whisky production. In the brewing process, as Lightly Peated Malts flavor and taste profile is not too overwhelming, it can be considered as pilsner malt with a special aroma. Lightly Peated Malt can be also used in bakeries as a spice.

Malt specification

| | | |
|--------------|------|-----------|
| Moisture | % | max. 9.0 |
| Extract fine | % dm | min. 81.0 |
| Color | °EBC | max. 10 |
| Protein | % dm | max. 12.0 |

Other typical analysis values

| | | |
|---------------|-----|----------|
| Total phenols | ppm | 3.0-10.0 |
|---------------|-----|----------|

Production and packaging

Smoked Malts are produced in Poland.

Available (whole grains) 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 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 subjectable to crop changes.

Did you know?

In Poland malting barley is delivered directly from specialized farms, located close to our malthouse. The average distance is only about 50 km.