Product Data Sheet

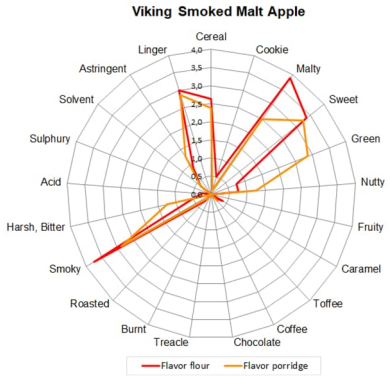
SMOKED SPECIAL

Viking Smoked Malt

Malt character

Smoked Malts are produced from 2-row spring malting **barley**. The flavors of these malts are as with pilsner malt with clear smoky character depending on type of wood used for smoking. We can use apple, beech, cherry, sweet cherry and pear wood delivered from ecological, clean areas.
Due to relatively low processing temperatures, enzymatic activities and other good brewing properties are maintained.

Flavor contribution



Applications

In the brewing Smoked Malts can be considered as pilsner malt with a special aroma as Smoked Malts flavor and taste profile is not too overwhelming. Recommended dosage rate is up to 90%.

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	4.0-10.0

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.

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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 subjectable to crop changes.

Did you know?

For smoking our malt we use wood from the unique, natural areas located in the north-east of Poland. These are called “Polish Green Lungs”.