

Product Data Sheet

BREWER'S SPECIAL

Viking Dextrin Malt

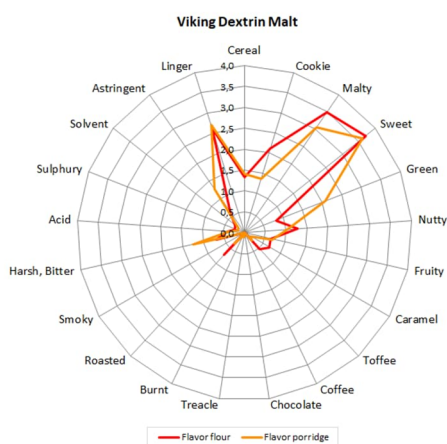


Malt character

Viking Dextrin Malt has an outstanding flavor after going **barley** through special steeping and germination conditions and prolonged kilning program. During first steps of kilning the green malt is put through demanding kilning conditions before long lasting mild drying period. The amylolytic activity of this Dextrin Malt is modest.

Flavor contribution

Dextrin Malt contributes to pleasant sweet, caramel, toffee and malty type flavors and aromas with hints of cookie.



Applications

Viking Dextrin Malt can be used in grists for ales and lagers to give fullness and sweetness in overall taste, supporting good head retention. As Dextrin Malt is light colored with not too overwhelming taste dosage rate can be up to 30%.

Malt specification

| | | |
|---------------------|-------|-----------|
| Moisture | % | max. 6.5 |
| Extract fine | % dm | min. 79.0 |
| Color | °EBC | 8–14 |
| Protein | % dm | max. 12.0 |
| Diastatic power | WK dm | max. 200 |
| Free amino nitrogen | mg/l | min. 120 |

Other typical analysis values

| | | |
|----------------------|---|--------|
| Apparent attenuation | % | min.70 |
|----------------------|---|--------|

Production and packaging

Dextrin Malt is produced in Finland.

As a standard malt is available in 25 kg pp/pe 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 and FSSC 22000.

Organic, Kosher and other specific certificates are granted locally.

No GMO raw materials are used.

All the used barley varieties are tested and approved for malting and brewing.

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 Finland, malting barley is delivered directly from nearby farms to our malthouse. The average distance is only about 50 km. Farms have also their own drying equipment. The immediate drying after harvest to the low storage moisture (< 14 %) keeps the barley vital and safe even couple of years.