

Product Data Sheet

BREWER'S SPECIAL

Viking Golden Ale Malt

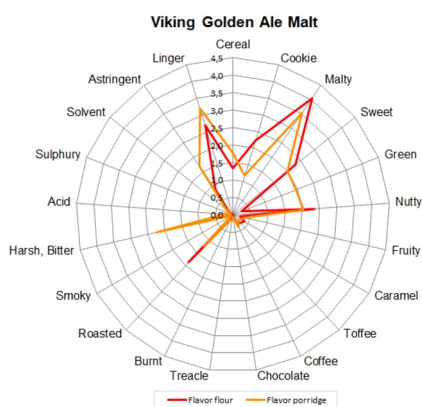


Malt character

Viking Golden Ale Malt is made from 2-row spring **barley**. Malting process parameters have been chosen to promote high degree of modification for easy processing. Viking Golden Ale Malt has reduced enzymatic potential.

Strong flavor contributes malty, cookie, sweet and nutty notes with great balance of those. Golden Ale Malt is ideal for ales and special lagers. The coloring power of Golden Ale Malt is not too high, which makes it also suitable for subtle color correction of regular lagers giving noticeably hue towards gold.

Flavor contribution



Applications

For all kind of beers but specially golden color ales and lagers. Usage rate up to 50%.

Malt specification

Moisture	%	max. 5.0
Extract fine	% dm	min. 80.0
Color	°EBC	9–14
Protein	% dm	max. 12.0

Free amino nitrogen	mg/l	min. 130
Kolbach index	%	min. 43
Friability	%	min. 75

Production and packaging

Viking Golden Ale Malt is produced in Finland.

Available from Lahti Finland as whole kernel or crushed form, in bulk, big bags and 25 kg 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.

Product Data Sheet

BREWER'S SPECIAL

Viking Golden Ale



General remarks

Barley is an allergen – contains gluten. Our sites are certified according to ISO 9001, ISO 14001 and FSSC 22000.

Organic certificates are permitted 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?

Main malting barley varieties in Finland are Tipple, Harbinger and Barke. All these varieties show good farming performance in our Northern circumstances.