Product Data Sheet

BREWER'S SPECIAL

Viking Oat Malt

Malt character

Viking Oat Malt is traditionally malted oat. Oat Malt comes with natural large husk that improves lautering process. The taste of Viking Oat Malt is soft and the impact of it is more balancing being a great base for many hop and malt cocktails. Oat Malt is also expected to bring creamy and velvety mouthfeel into your beer.

Flavor contribution

Applications

For all kind of beers. Dosage rate up to 20% (30%).

Malt specification

Moisture	%	max. 7.0
Extract fine	% dm	min. 58.0
Color	°EBC	3.0 – 6.5
Foreign kernels	%	max. 4

Production and packaging

Viking Oat Malt is produced in Finland.

As a standard malt is available in bulk, containers, big bags and 25 kg pp bags.

Storage and safety

Bagged 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.

General remarks

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.