

**NEW PRODUCT**

**VIKING**  
CaraBody Malt

**ADD BODY  
TO YOUR  
BEER!**



DISCOVERING THE WORLD OF MALT.

 **VIKING MALT**



**VIKING CaraBody Malt is gently malted and slightly caramelized special malt product, produced from 2-row brewing barleys. Flavor is soft and balanced containing clear cereal note. Slight sweetness and malty notes can also be found.**

01



# VIKING

## CaraBody Malt

### key features

- Viking CaraBody Malt has low coloring power with a yellow-golden hue.
- Main intention of this malt is to support body with any beer but especially low colored beers and/or low alcohol content beers.
- The amylase activity is modest and needs to be considered while designing malt blends.
- Recommended dosage rate up to 10%. Higher dosage rates may slow down your wort separation process.

**Viking CaraBody Malt is unique new malt, not a blend of malts.**

# Typical values from Congress wort

moisture	%	5-7
extract fine	% dm	75
color	°EBC	4-6
FAN	mg/l	140 - 150
diastatic power	WK dm	low
attenuation	%	75

← yellow-golden hue

03

protein measured from malt	%	10,5 - 11,5
----------------------------	---	-------------

# High gravity results

04

	Filtration 15min, g	Saccharific. Time, min	Extract,%	Theor. Extract % d.m.	Sol. N, mg/100g	Sol. N mg/l	Color, °EBC	Beta-gluc, mg/l	FAN. Mg/l	Final gravity	Final attenuation, %
100% PM	86,4	0-5/72	16,31	82,5	788	1662	7,3	<100	324	1,0057	83,5
95% PM+ 5% CaraBody	73,3	0-5/72	16,20	82,0	768	1618	7,3	187	312	1,0057	83,4
90% PM+ 10% CaraBody	63,9	0-5/72	16,12	81,6	750	1579	7,5	252	310	1,0062	81,7



Dosage rate affects wort filtration

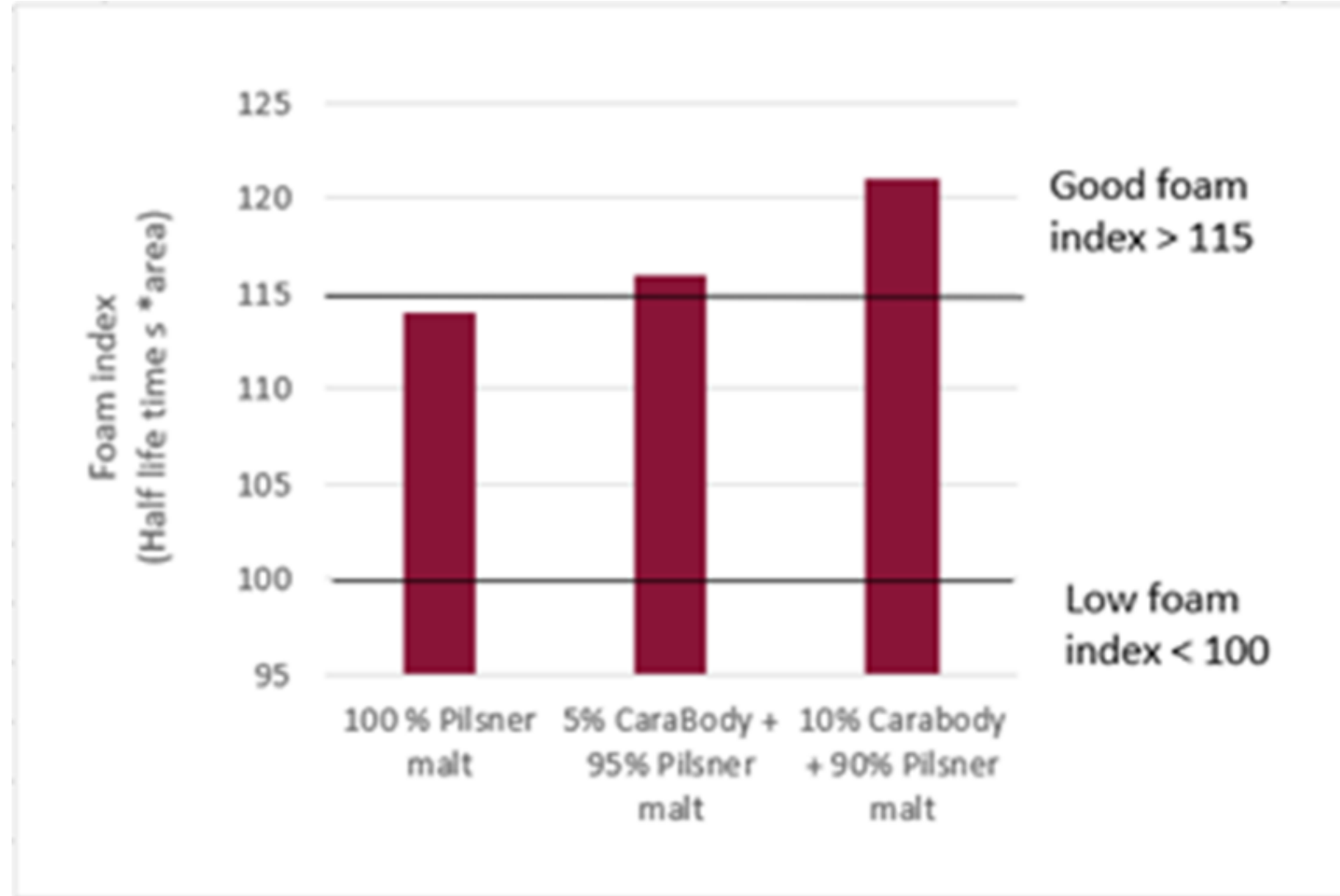


Dosage rate affects wort beta-glucan value



Effects to wort fermentation

**DISCOVERING THE WORLD OF MALT.**



**Viking CaraBody Malt has positive impact on head retention and foam quality.**



**Viking CaraBody Malt has a modest flavor impact and due that is ideal choice when mouthfeel and beer foam are wanted to be pronounced without affecting too much of other flavor aspects of a beer.**

