

Product Data Sheet

BREWER'S SPECIAL

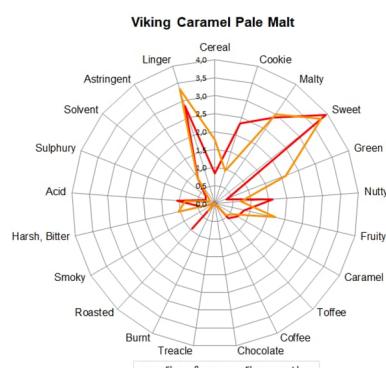
Viking Caramel Pale



Malt character

Caramel Pale Malt is produced from **barley** green malt. Despite the low color value, Caramel Pale is true caramel malt, i.e. the starch has been gelatinized and saccharified within the kernel. Caramel Pale is sweet and caramel like having also toffee and fruity notes. The enzymatic activity of Caramel Pale is negligible.

Flavor contribution



Applications

Caramel Pale is used to produce a full-bodied beer with a clean, round flavor. Due to its low color value it is suitable also for light colored beers. Dosage rate is typically up to 30%.

Malt specification

Moisture	%	max. 7.5
Extract fine	% dm	min. 77.0
Color	°EBC	6 - 10

Production and packaging

Caramel Pale Malt is produced in Poland and Finland.

As a standard malt is available 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.

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?

Viking Malt's Caramel malts are made from green malt taken from germination just before kilning. The raw material for our caramel malts is exactly the same as for high quality pilsner malt.