

BREWER'S SPECIAL

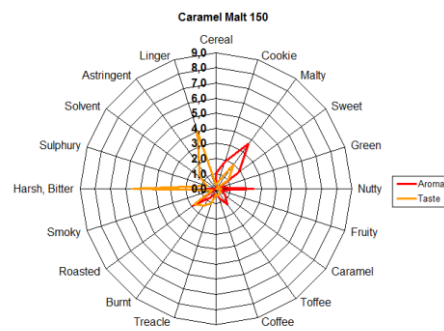
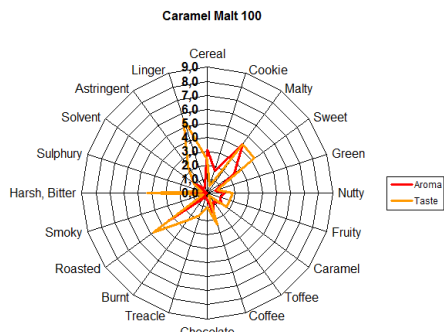
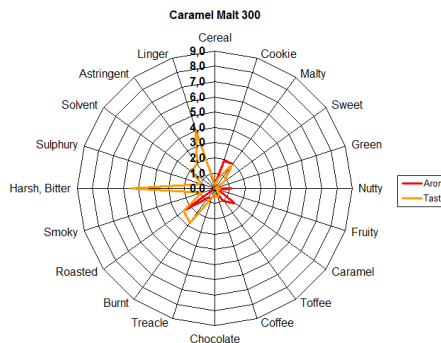
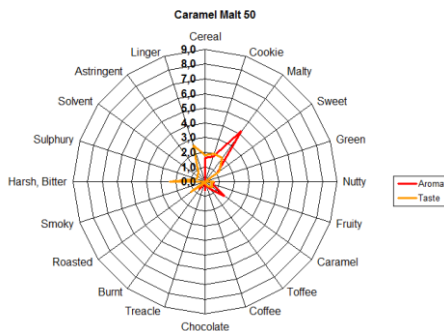
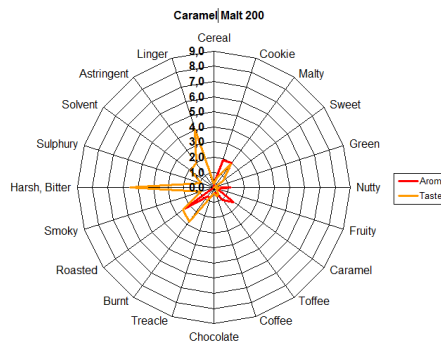
Viking Caramel Malts



MALT CHARACTER

Viking Caramel Malts are made from green malt. A high degree of caramelization is characteristic of this malt. The amylolytic activity of Caramel Malts is zero. Maillard products formed in the process can act as antioxidants and contribute to flavor stability. Caramel Malts usually improve foam quality and head retention.

FLAVOR CONTRIBUTION



MALT SPECIFICATION

moisture (Caramel 30)	%	max. 7.0
moisture (Caramel 50-600)	%	max. 6.0
extract fine (Caramel 30-200)	% dm	min. 75.0
extract fine (Caramel 300)	% dm	min. 73.0
extract fine (Caramel 400-600)	% dm	min. 68.0
color (Caramel 30)	°EBC	30 ± 5
color (Caramel 50)	°EBC	50 ± 10
color (Caramel 100)	°EBC	100 ± 10
color (Caramel 150)	°EBC	150 ± 10
color (Caramel 200)	°EBC	200 ± 20
color (Caramel 300)	°EBC	300 ± 30
color (Caramel 400)	°EBC	400 ± 50
color (Caramel 600)	°EBC	600 ± 50

DISCOVERING THE WORLD OF MALT.

APPLICATIONS

Caramel Malts are well suited for winter beers, ale-type beers and other aromatic beers like dark lagers and stouts. Small amounts can be used for color adjustment and flavor enrichment of pale lagers as well. Compared to Cara Plus, Caramel Malts have a stronger character.

PRODUCTION AND PACKAGING

Caramel Malts are produced in Finland and Poland, but Caramel 30, 400 and 600 only in Poland.

Available in bulk, containers, big bags and 25 kg pp bags.

STORAGE AND SAFETY

Malt should be stored in a cool (< 20°C), dry (< 40 RH %) and odorless place. Under these conditions the shelf-life of malt is minimum one year.

Keep malts away from hot surfaces and do not inhale the malt dust.

GENERAL REMARKS

Our malts are produced according to ISO 9001, ISO 22000 and ISO 14001.

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?

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.