

BREWER'S SPECIAL

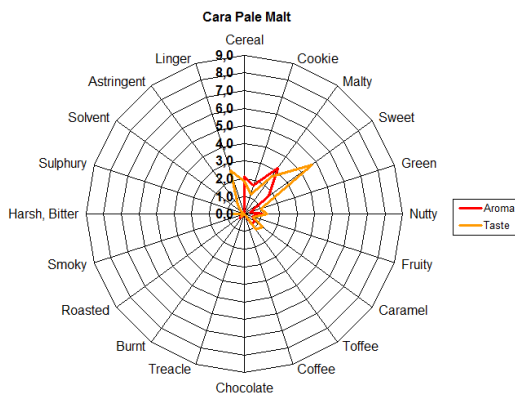
Viking Caramel Pale



MALT CHARACTER

Caramel Pale Malt is produced from 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	8 ± 2

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 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.

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.