

BREWER'S SPECIAL

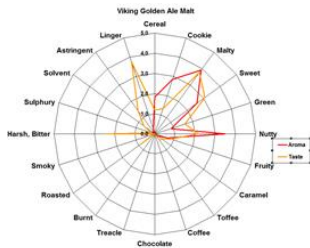
Viking Golden Ale Malt



MALT CHARACTER

Viking Golden Ale Malt is made from 2-row spring barley. Malting process parameters have been chosen to promote high degree of modification for easy processing. Viking Golden Ale Malt has reduced enzymatic potential. Strong flavor contributes malty, cookie, sweet and nutty notes with great balance of those. Golden Ale Malt is ideal for ales and special lagers. The coloring power of Golden Ale Malt is not too high, which makes it also suitable for subtle color correction of regular lagers giving noticeably hue towards gold.

FLAVOR CONTRIBUTION



APPLICATIONS

For all kind of beers but specially golden color ales and lagers. Usage rate up to 50%.

MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 80.0
color	°EBC	9–14
protein	% dm	max. 11.5
FAN	mg/l	min. 130
Kolbach index	%	min. 43
friability	%	min. 85

PRODUCTION AND PACKAGING

Viking Golden Ale Malt is produced in Finland. Available from Lahti Finland as whole kernel or crushed form, in bulk, big bags and 25 kg 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 certificates are permitted 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?

Main malting barley varieties in Finland are Tipple, Harbinger and Barke. All these varieties show good farming performance in our Northern circumstances.