

BREWER'S CLASSIC

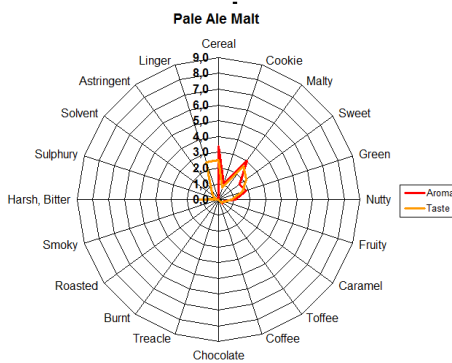
Viking Pale Ale Malt



MALT CHARACTER

Pale Ale Malt is made from 2-row spring barley. High degree of modification promotes easy processing. Flavor contributes specially to malty, sweet and nutty notes. It is ideal malt for ales and special lagers. The coloring power of Pale Ale Malt is not too strong, which makes it also suitable for subtle color correction of regular lagers.

FLAVOR CONTRIBUTION



APPLICATIONS

For all kind of beers or whiskies. The color of the Pale Ale Malt is rather low. Usage rate up to 100%.

MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 80.0
color	°EBC	4–7
protein	% dm	max. 11.5
Kolbach index	%	min. 43
free amino nitrogen	mg/l	min. 130
beta-glucan	mg/l	max. 200

PRODUCTION AND PACKAGING

Pale Ale Malt is produced in Finland and 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 odourless 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 subject to crop changes.

DID YOU KNOW?

Our Ale malts are thoroughly modified to support the traditional Ale brewing process, where single temperature mashing is typically applied.