

BREWER'S CLASSIC

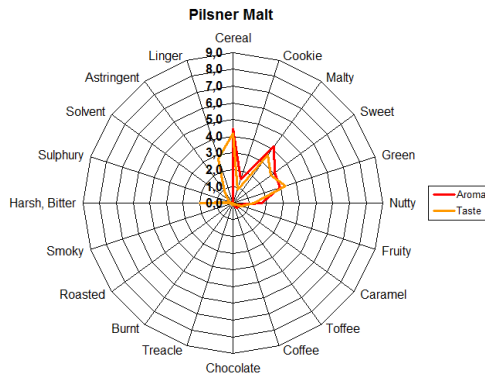
Viking Pilsner Malt



MALT CHARACTER

Pilsner Malt is made from 2-row spring barley. Steeping and germination conditions are chosen to promote even germination and homogenous modification. The final air-on temperature in kilning is typically 80–85°C. Pilsner malt flavor is usually described as malty, slightly nutty and sweet. Great malt for all malt beers but there is enough activity and character for base malt use in many brewing applications.

FLAVOUR CONTRIBUTION



APPLICATIONS

For all kind of beers or whiskies. The color of the Pilsner Malt is low.

MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 80.0
color	°EBC	3.0–4.5
protein	% dm	max. 11.5
sol. nitrogen	mg/100 g	600–750
free amino nitrogen	mg/l	130–170
beta-glucan	mg/l	max. 200
friability	%	min. 80
diastatic power	WK dm	min. 250

PRODUCTION AND PACKAGING

Pilsner 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 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 subject to crop changes.

DID YOU KNOW?

Pilsner malt is widely used as standard name to high quality malts that can be used for brewing any beer. Other names can be: lager malt, basic malt or pale malt.