

BREWER'S CLASSIC

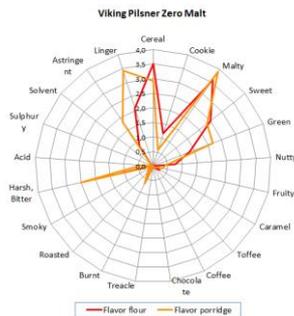
Viking Pilsner Zero Malt



MALT CHARACTER

Viking Pilsner Zero Malt is made from 2-row null-LOX spring barley. As a special feature in null-LOX varieties is that Lipoxygenase activity is zero, affecting positively on flavor stability of beer. 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 very close to traditional pilsner malt and 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.

FLAVOR CONTRIBUTION



APPLICATIONS

For all kind of beers. Dosage rate up to 100%.

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/100g	max. 750
free amino nitrogen	mg/l	130–180
beta-glucan	mg/l	max. 200
friability	%	min. 80
diastatic power	WK dm	min. 250

PRODUCTION AND PACKAGING

Pilsner Zero Malt is produced 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.

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, Base malt or Pale malt. Viking Pilsner Zero Malt is also part of this family.