

BREWER'S SPECIAL

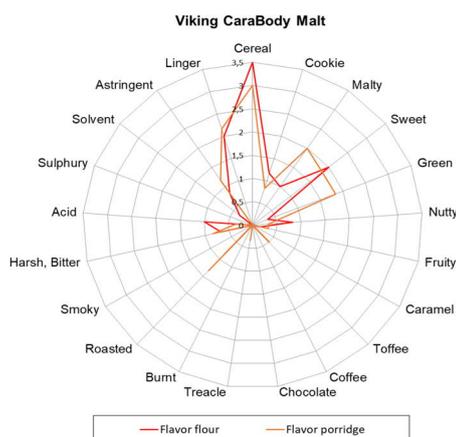
Viking CaraBody Malt



MALT CHARACTER

Viking CaraBody Malt is gently malted and slightly caramelized special malt product. Flavor is soft and balanced containing clear cereal note. Taste impact is in modest but slight sweetness and malty notes can be found. Main intention of this malt is to give extra body into any beer but especially to low colored beers like lagers. This malt will also improve head retention and foam quality. Viking CaraBody Malt is produced from 2-row brewing barley.

FLAVOR CONTRIBUTION



APPLICATIONS

For all kind of beers. Dosage rate up to 10%.

MALT SPECIFICATION

moisture	%	max. 7.0
extract fine	% dm	min. 75.0
color	°EBC	max. 8.0

PRODUCTION AND PACKAGING

CaraBody Malt is produced in Finland and Poland.

As a standard malt is available in bulk, big bags and 25 kg pp bags.

STORAGE AND SAFETY

Malt should be stored in a clean, dry, odorless and pest-free place, at a cool (on avg. <25°C) and stable temperature. Under these conditions, unopened bags of malt can be stored for a minimum of 2 years from the date of bagging and unopened bags of crushed malt for a minimum 1 year from the date of bagging. Opened bags are beyond Viking Malt's control, and we always recommend that opened bags are used at once. Anyhow, if opened bags are carefully re-sealed and then stored under the recommended conditions, they are expected to endure the storage times mentioned above. You should always keep the malts away from hot surfaces. Do not inhale the malt.

GENERAL REMARKS

Barley is an allergen – contains gluten. Our malts are produced according to requirements in ISO 9001, ISO 22000 or FSSC 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.