

SMOKED SPECIAL

Viking Smoked Malt

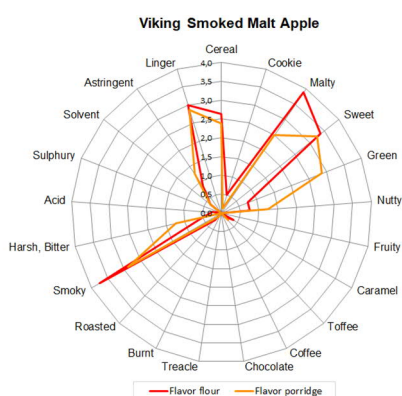


MALT CHARACTER

Smoked Malts are produced from 2-row spring malting barley, null-LOX variety. The flavors of these malts are as with pilsner malt with rather strong smoky flavor depending on type of wood used for smoking. We can use apple, beech, cherry, sweet cherry and pear wood delivered from ecological, clean areas.

Due to relatively low processing temperatures, enzymatic activities and other good brewing properties are maintained.

FLAVOR CONTRIBUTION



APPLICATIONS

In the brewing Smoked Malts can be considered as pilsner malt with a special aroma as Smoked Malts flavor and taste profile is not too overwhelming. Smoked Malts can be also used in bakeries as a spice.

MALT SPECIFICATION

moisture	%	max. 9.0
extract fine	% dm	min. 81.0
color	°EBC	max. 10
protein	% dm	max. 12.0

Other typical analysis values

total phenols	ppm	5.0–10.0
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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 dust.

PRODUCTION AND PACKAGING

Smoked Malts are produced in Poland. Available (whole grains) in bulk, containers, big bags and 25 kg pp bags.

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 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 subject to crop changes.

DID YOU KNOW?

For smoking our malt we use wood from the unique, natural areas located in the north-east of Poland. These are called "Polish Green Lungs".