

SMOKED SPECIAL

Viking Smoked Malt

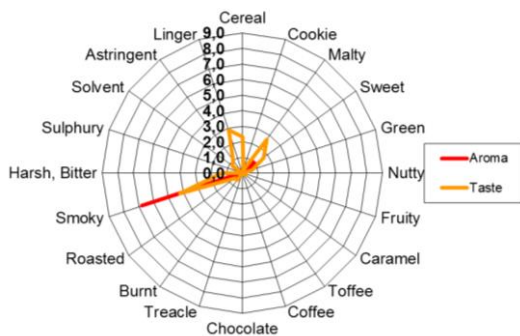


MALT CHARACTER

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

Pear wood smoked malt



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. 11.5
total phenols	ppm	5.0–10.0

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.

PRODUCTION AND PACKAGING

Smoked Malts are produced in Poland.

Available (whole grains) in bulk, containers, big bags and 25 kg pp bags.

GENERAL REMARKS

Our malts are produced according to ISO 9001, ISO 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".