

BREWER'S SPECIAL

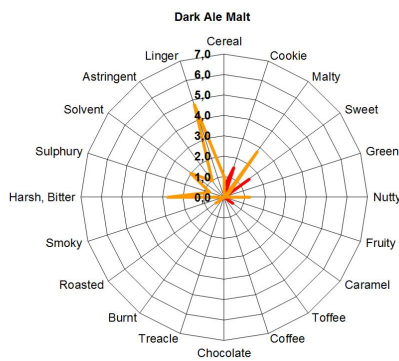
Viking Dark Ale Malt



MALT CHARACTER

The curing temperature of Dark Ale Malt is 105 – 110 °C. A special malting program and prolonged kilning ensure the right flavor. The enzymatic activity of Dark Ale is low. Flavor of Dark Ale malt is cereal and sweet with some nice aromas of roasted nuts and fruits.

FLAVOR CONTRIBUTION



APPLICATIONS

Dark Ale is an aromatic malt recommended for any beer to enhance color and aroma. Ideal for Brown Ales and Dark lagers. Recommended usage up to 30 % of the grist.

MALT SPECIFICATION

moisture	%	max.5.0
extract fine	% dm	min. 78
color	°EBC	30 – 40
wort pH		max. 5.8
protein	% dm	max. 11.5

PACKAGING AND AVAILABILITY

Malt is available in bulk, containers, big bags and bags 25 kg pp bags.

Available from Finland.

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 subjectable to crop changes.

DID YOU KNOW?

When producing Dark Ale Malt steeping takes 1 day, germination takes 5-6 days, kilning takes 1 day and then 1 day for deculming the malts, moving them to malt storage silo and having the analysis done. 8-9 days under maltster's intensive surveillance.