DISTILLER'S CHOICE

Viking Enzyme Malt

MALT CHARACTER

Enzyme Malt is produced either from 2-row or 6-row spring **barley**. The steeping and germination conditions are chosen to promote enzyme release and synthesis. The kilning program is designed to preserve enzyme activity as possible.

APPLICATIONS

Enzyme Malt is recommended to use when high portion of adjuncts is used in a brewing process. It is also suitable for production of quality grain whisky and pure alcohol. It can be also used for adjusting the Falling Number of baking flour.
In order to optimize ethanol yield Enzyme Malt can be delivered as blends of varieties with different enzyme spectra.

MALT SPECIFICATION

moisture	%	max. 7.0
extract fine	% dm	min. 76.0
diastatic power	WK dm	min. 620
alfa-amylase DU	dm	min. 70

PRODUCTION AND PACKAGING

Enzyme Malt is produced in Finland.
Available in bulk, containers, 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 dust.

GENERAL REMARKS

Barley is an allergen – contains gluten.
Our sites are certified according to ISO 9001, ISO 14001 and ISO 22000 or FSSC 22000.
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?

The Scotch whisky manufacturing tradition requires to dry germinated barley grains smoking them in peat smoke – thus obtaining the malt.

DISCOVERING THE WORLD OF MALT.