

SMOKED SPECIAL

# Viking Smoked Wheat Malt

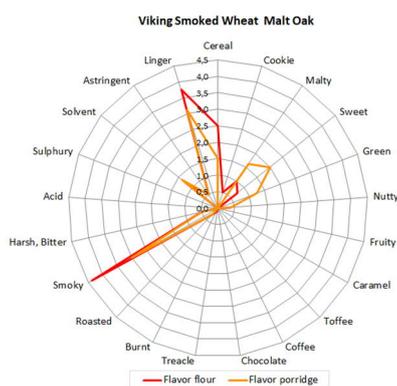


## MALT CHARACTER

Smoked Wheat Malt is produced by using the oak from the unique, natural areas located in the north-east of Poland. These are called “Polish Green Lungs”. Smoke from oak gives the malt specific and delicate aroma.

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

## FLAVOR CONTRIBUTION



## APPLICATIONS

In the brewing Smoked Wheat Malt can be used for beer called “grodziskie” and other special beers. Smoked Malt 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. 13.5
total phenols	ppm	5.0–10.0
foreign matter	%	max. 4

## STORAGE AND SAFETY

Malt should be stored in a cool (< 20°C), dry (< 40 RH %), odorless and pest free place. 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 Wheat Malt is produced in Poland. As a standard malt is 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 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?

*After 2<sup>nd</sup> World War in Poland, for the production of the classic malt called “grodziski” were used red wheat varieties, giving a higher extract and containing less protein.*