

Type of malt	Extract % dm. Color EBC Diastatic power WK	Product description	Applications
BREWER'S CLASSIC		Steeping and germination conditions are chosen to promote even germination and homogenous modification.	For all kind of beers. The color of the brewing malts is low.
Viking Pilsner Malt	min 80 % 3-4,5 EBC min 250 WK	Steeping and germination conditions are chosen to promote even germination and modification. The final air-on temperature in kilning is typically 80-85 °C.	Pilsner Malt is made from 2-row barley and is suitable for all kind of beers. Usage rate up to 100%
Viking Pale Ale Malt	min. 80 % 4 – 7 EBC	Pale Ale Malt is made from 2-row spring barley. High degree of modification promotes easy processability.	Malt flavor contributes specially to sweet and nutty notes. Ideal malt for ales and special lagers. The coloring power of Pale Ale Malt is not too strong, which makes it also suitable for subtle color correction of regular lagers.
Viking Pilsner Zero Malt	min. 80 % 3-4,5 EBC	Pilsner Zero is malted from so called Null Lox barleys. Malt improves the taste stability of the beers.	Specially for light colored beers.
Viking Vienna Malt	Min 79% 7-9 EBC	Vienna has its own special kilning program and is cured at slightly higher temperatures than pilsner malt. Due that Vienna Malt has somewhat lower amylase activity. Vienna malt gives Malty taste and golden color into beer	Viking Vienna Malt is ideal for relatively pale colored beer to enhance color and aroma. Vienna is also its own beer style and this malt gives typical color and malty taste in it.
Viking Wheat Malt	min 83 % 3,5 – 6,5 EBC min 250 WK	Wheat malt is made only from spring wheat. Varieties suitable for the brewing purposes are used. The malting process does not differ much from pilsner malt production. Final air- on temperature is normally between 76 - 80 °C.	Wheat malt is traditionally used for wheat beers and some other top fermented beers. Wheat malt can also be used for other beers for flavor enrichment and to improve beer stability. Typical rate of usage is around 50 % of the grist for wheat beers and ca. 20 % for premium lagers, for example.

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BREWER'S SPECIAL Kilned special malts		Produced in a kiln. Due to increased curing temperatures, enzymatic activities are lower compared to pale brewing malts.	Malts used to produce full-bodied, aromatic and dark Colored beers with malty to nutty character. Dark malts have higher reducing power than pale malts and might also improve head retention.
Viking Munich Light Malt Viking Munich Dark Malt Viking Golden Ale Malt Viking Dark Ale Malt Viking Red Ale Malt Viking Dextrin Malt Viking Sahti Malt Rye Malt	14 – 18 20 – 24 9-14 30 - 40 60 – 80 10-16 5-10 4-10 EBC	Special malting and kilning programs to give right flavor and aroma. Beside that these malts also give fullness and sweetness and supports good head retention. Sahti Malt is ment to be used for brewing traditional Finnish Sahti, an ancient beer. Viking Rye Malt is produced from high quality rye. Malting process is quite much similar as with pilsner malts.	Munich Malts are used for bottom-fermented, dark colored lager beers to underline the dark beer character. Golden Ale Malt is a strong version of Pale Ale Malt. Lots of malty taste and pure Golden Color with usage rate up to 50%. At its best with low colored beers where golden color is wanted. Dark Ale malt is giving brown hues into beer and also aromas of cereal and sweetness but also nuts and fruits. Dosage rate up to 30% Red Ale Malt is slightly acidic malt with big taste and red color. Typical dosage rates 20-30%. Viking Dextrin Malt for Ales and Lagers to give fullness and sweetness. Dosage rate up to 30%. Used in Special rye beers, lagers and ales. High dosage rates typically gives some wort separation problems. recommended to keep under 7% of dosage rate
BREWER'S SPECIAL Pale caramel malts		A high degree of caramelization is characteristic of these malts.	Due to low Color value pale caramel malts can be used in many applications of light colored beers.
Viking Caramel Pale Viking Caramel Malt 30 Viking Caramel Malt 50 Viking Caramel Sweet Malt	6 – 10 25 - 35 50 ± 10 50-75	All Viking Caramel Malts are processed from top quality green malt by first caramelizing the green malt and then drying it by roasting. End temperatures are selected according to wanted end result. Caramel Sweet and aromatic are roasted with special programs to ensure especially sweet and aroma rich taste	Viking Caramel Pale Malt can be used to produce a full-bodied beers with a clean, round flavor. Flavor is mostly sweet and caramel-like. Caramel 50 and Caramel Sweet for beers where reddish color and nice round sweetness is wanted. Note that enzymatic activity of even the lightest Caramel malts is negligible. Dosage rate typically up to 30%.
BREWER'S SPECIAL Dark caramel malts		A high degree of caramelisation is also a characteristic of dark caramel malts.	Maillard products formed in the roasting process can act as antioxidants and improve flavor stability. Caramel malts may also improve foam and head retention.
Viking Caramel Aromatic Malt Viking Caramel Malt 100 Viking Caramel Malt 150 Viking Caramel Malt 200 Viking Caramel Malt 300 Viking Caramel Malt 400 Viking Caramel Malt 600	160-200 100 ± 10 150 ± 10 200 ± 20 300 ± 30 400 ± 50 600 ± 50	Caramel malts are produced by roasting from highly modified green malt Caramel Aromatic is roasted with special roasting technique that ensures nice sweet, very aromatic taste with low intensity in roasted flavors.	Dark caramel malts are well suited for winter beers, ales and other aromatic beers like dark lagers and stouts. Small amounts can be used for color adjustment and flavor enrichment of pale lagers as well. The typical flavor profile of Dark caramel malt is dominated by relatively strong cereal, burnt and sweet notes.

BREWER'S SPECIAL Roasted malts	Color EBC	Produced by roasting.	Products with a high degree of Color with minimal bitterness.
Viking Pale Cookie Malt	20-30	Roasted at various temperatures to achieve favored flavor and color.	Cookie Malt has an unique mild roasted flavor of bisquits. It has high extract value but practically no enzyme activity left. Pale Cookie is a lighter version of Cookie Malt
Viking Cookie Malt	40-60	Raw material for these roasted products is top quality Viking Pilsner Malt.	Chocolate Malt and Black Malt are used mainly for their Coloring value. The flavor is burnt and roasted. The amount of fermentable extract is low. Used mainly in stouts and porters but could also be applied in Color adjustment of other beers.
Viking Chocolate Light Malt	300-500		
Viking Chocolate Dark Malt	800-1000	Exception for this is Roasted Barley that is roasted from top quality malting Barley.	
Viking Black Malt	1300 – 1500		
Viking Pearled Black Malt	800-1200		
Viking Roasted Barley	min. 900		
Values mentioned are typical values, not sales specification. On request most of the malts can be delivered as blends of various products.			

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DISTILLER'S CHOICE		Steeping and germination conditions are chosen to promote enzyme release and synthesis. The kilning program is designed to preserve enzyme activity as possible.	Recommended to use when high portion of adjuncts is used in a brewing process. Suitable for production of quality grain whisky and pure alcohol. It can be also used for adjusting the Falling Number of baking flour.
Viking Enzyme Malt	min 620 WK dm	To give strong enzymatic power.	For grain whiskies and brews where high portions of adjunct is used.
Viking Pot Still Rye Malt	min 300 WK dm	Gently malted rye for maximal enzyme activity and extract yield.	For Rye whiskies or in brewing as a special ingredient.
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Type of malt	Moisture Extract Total phenols	Description	Applications
SMOKED SPECIAL		Produced in a special smoking unit in small batches from Null Lox malt.	In all whiskies and beers where smoky flavor is aimed.
Viking Lightly Peated Malt	max. 9 %	Gently smoked with special peat	Usage rate up to 100 %
Viking Smoked Malt	Min. 81 % dm.	Smoked with several different polish woods: Apple, beech, oak, cherry, pear.	
Viking Smoked Wheat Malt	5-10 ppm		
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BREWER'S ORGANIC		Our Organic malts are produced from domestic organic malting barley or wheat in a similar way as the normal malts.	For all kind of organic or regular beers.
Viking Pilsner Malt Organic	min 79 % max. 5.0 EBC min 220 WK	Similar process conditions lead to same characteristics as for the regular malts.	Pilsner malt combined with special malts enables any kind of organic beer to be brewed.
Viking Pale Ale Malt Organic	4-7 EBC		
Viking Munich Light Organic	14-20 EBC		
Viking Caramel Malt 100 Organic	100 ± 10 EBC		
Viking Black Malt Organic	1300 – 1500 EBC		
Viking Wheat Malt Organic	3,5-6,5 EBC		
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PRODUCT PORTFOLIO 2017/18

