

SMOKED SPECIAL

# Viking Lightly Peated Malt



## MALT CHARACTER

The flavor of this malt is as with pilsner malt with hue of peat and smoke. Varieties suitable for peat-curing process are used. Due to relatively low processing temperatures, enzymatic activities and other good brewing properties are maintained.

## FLAVOR CONTRIBUTION



## APPLICATIONS

Lightly Peated Malt can be used in distilleries in whisky production. In the brewing process, as Lightly Peated Malts flavor and taste profile is not too overwhelming, it can be considered as pilsner malt with a special aroma. Lightly Peated 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. 11.5
total phenols	ppm	3.0–10.0

## 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.

## PRODUCTION AND PACKAGING

Lightly Peated Malt is produced in Poland.

As a standard malt is available 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, 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?

*In Poland malting barley is delivered directly from specialized farms, located close to our malthouse. The average distance is only about 50 km.*