

BREWER'S ORGANIC

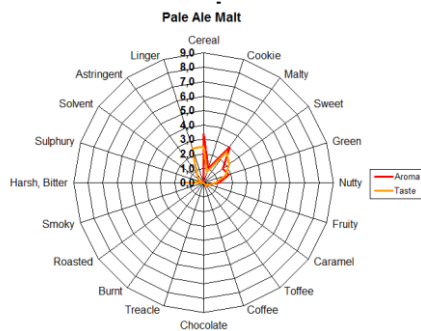
# Viking Pale Ale Malt Organic



## MALT CHARACTER

Organic 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. It is ideal malt for ales and special lagers. The colouring power of Pale Ale Malt is not too strong, which makes it also suitable for subtle colour correction of regular lagers.

## FLAVOR CONTRIBUTION



## APPLICATIONS

For all kind of beers or whiskies. The color of the pale ale malt is rather low.

## MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 78.0
color	°EBC	4–7
protein	% dm	max. 12.5
Kolbach index	%	min. 43
friability	%	min. 85

## PRODUCTION AND PACKAGING

Organic Pale Ale Malt is produced in Finland and Poland.

As a standard malt is available in bulk, containers, big bags and 25 kg pp bags.

## STORAGE AND SAFETY

Malt should be stored in a cool (< 20°C), dry (< 40 RH %) and odourless 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 subject to crop changes.

## DID YOU KNOW?

*All our organic malts are produced of special, carefully selected brewing barley varieties, grown in accordance with the standards of organic farming. The crops are grown without using artificial fertilizers, herbicides and genetically modified organisms (GMO). Carefully planned crop rotation with a few years cycle is also of key importance.*