DISCOVERING THE WORLD OF MALT

CRAFT PORTFOLIO 2019
Dear Brewers,

your beers are born in the barley fields. On which fields and where it obviously makes a difference. Every single year we are highly depending on the farmers capabilities of producing good quality malting barley.

Whether it rains or shines it is not on us but if it is the farmer close by we know makes a big difference for us and you.

The known growing areas and conditions, selected varieties, defined lots that we can manage well do create good basis for the malting process.

I dare to say that localness leads to the expertise of utilizing the full potential of our golden raw materials. Being local has a real meaning for the brewing process.

In our communities we also create jobs and wellbeing. Everyone can be proud of being part of entire value chain from fields to your bottle or can. The whole society shares the joy of brewing.

Next pages contain our offering for the next year. From our own contract farmers – every batch.

Your sincerely,

Timo Huttunen
65
DIFFERENT TYPES OF MALT

6
MALTHOUSES

45
ROASTED MALTS PER YEAR

600 000
ANNUAL PRODUCTION CAPACITY IN THOUSAND TONNES

65
COUNTRIES DISTRIBUTION TO PROFESSIONALS

DIFFERENT MALT QUALITIES

MALTHOUSES
VIKING MALT

FINLAND
LAHTI

MALTHOUSES
VIKING MALT

THOUSAND TONNES
VIKING MALT

NO. 1
ROASTED MALT WORLDWIDE LEADER

ANNUAL PRODUCTION CAPACITY

616 000 TONNES

MARKET POSITION

1ST IN BALTIC RIM
5TH IN EUROPE
9TH GLOBALLY

250 PROFESSIONALS

VIKING MALT

1883 FAMILY-OWNED COMPANY FOUNDED IN

CUSTOMERS IN
70 COUNTRIES
OUR GRAINS

WE BUY

ONLY CONTRACT
GROWN MALTING
BARLEY

KEY POINTS

The raw materials of our malts grow in the northern-
most farming areas of the world where the
circumstances for barley cultivation are optimal.

We buy only contract grown malting barley.

The farms are audited that enables easy commu-
nication with farmers about the quality and
practices.

We actively develop and test new varieties
together with breeders, farmers and customers.

Clean environment and good climate with proper
seasons lead to low contamination levels and safe
raw material.

Our traceability is easy when grains are trans-
ported directly from the farms to the maltings.

We create added value by using varieties and
qualities that are preferred by the customers.

VARIETIES IN USE

<table>
<thead>
<tr>
<th>MALT TYPE</th>
<th>FINLAND</th>
<th>POLAND</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pilsner and Pale Ale</td>
<td>Barke, Tipple, Harbinger, Planet</td>
<td>Explorer, Planet, Avalon, Irina</td>
</tr>
<tr>
<td>Zero* Malts</td>
<td>Charmay and Charles</td>
<td>Charles</td>
</tr>
<tr>
<td>Special Malts</td>
<td>Tipple, Harbinger, Planet, Pekka</td>
<td>Malwinta, Ida</td>
</tr>
<tr>
<td>Enzyme Malts</td>
<td>Polartop, Pekka</td>
<td>-</td>
</tr>
</tbody>
</table>

*Zero malts are produced from the so-called Null-Lox varieties. Those varieties are missing the certain enzyme called Lipoxygenase. This enzyme is needed in enzymatic oxidation of beer that mainly cause the papery flavor during aging. By using the Zero malts the shelf-life of beer can be improved and fresh taste lasts longer.
Changes in portfolio

PRODUCTS LEAVING THE PORTFOLIO

- **Viking Caramel Sweet**
- **Viking Caramel Aromatic**
  Caramel Sweet and Aromatic Malts can be replaced with suitable mixes made from our Caramel Malts 50–200. Minor flavor difference may take in place but due typical dosage percentages the effect in ready beer is tolerable.
- **Viking Dark Ale**
  Dark Ale Malt can be replaced in recipes with blend of Munich Dark Malt and Viking RedActive Malt.
- **Viking Pale Cookie Malt**
  Substitute malt is Viking Cookie Malt with smaller dosage.

NEW PRODUCT ENTERING THE PORTFOLIO

- **Viking Red Active** (page 16–17)
  The unique characteristics of this exceptional malt are based on a special variety and a complex malting process with a curing temperature over 100°C.

  Viking Red Active Malt gives a pure malty, nutty and clean long-lasting flavor together with unique amylase activities for this color level. This is a real single variety malt for any reddish brew.
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<table>
<thead>
<tr>
<th>BREWER'S CLASSIC</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Viking Pilsner Malt</td>
<td>10</td>
</tr>
<tr>
<td>Viking Pale Ale Malt</td>
<td>11</td>
</tr>
<tr>
<td>Viking Pilsner Zero Malt</td>
<td>12</td>
</tr>
<tr>
<td>Viking Vienna Malt</td>
<td>13</td>
</tr>
<tr>
<td>Viking Wheat Malt</td>
<td>14</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>BREWER'S SPECIAL</th>
<th></th>
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<tbody>
<tr>
<td>Viking Red Active Malt</td>
<td>16-17</td>
</tr>
<tr>
<td>Viking Caramel Malts</td>
<td>18-19</td>
</tr>
<tr>
<td>Viking Caramel Pale</td>
<td>20</td>
</tr>
<tr>
<td>Viking Caramel Wheat</td>
<td>21</td>
</tr>
<tr>
<td>Viking Dextrin Malt</td>
<td>22</td>
</tr>
<tr>
<td>Viking Munich Light &amp; Dark Malts</td>
<td>23</td>
</tr>
<tr>
<td>Viking Golden Ale Malt</td>
<td>24</td>
</tr>
<tr>
<td>Viking Red Ale Malt</td>
<td>25</td>
</tr>
<tr>
<td>Viking Rye Malt</td>
<td>26</td>
</tr>
<tr>
<td>Viking Cookie Malt</td>
<td>27</td>
</tr>
<tr>
<td>Viking Chocolate Light Malt</td>
<td>28</td>
</tr>
<tr>
<td>Viking Chocolate Dark Malt</td>
<td>29</td>
</tr>
<tr>
<td>Viking Black Malt</td>
<td>30</td>
</tr>
<tr>
<td>Viking Pearled Black Malt</td>
<td>31</td>
</tr>
<tr>
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<td>32</td>
</tr>
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BREWER’S CLASSIC

Our Classic malts are recommended for use as a base for a chosen beer type. In combination with our Special selection, any type of beer can be designed. These malts can be also used together with the right proportion of different adjuncts. Our Classic malts are high in enzymic power and pale in colour. Flavors are dominated by malty, nutty and green notes.
**MALT CHARACTER**

Pilsner Malt is made from 2-row spring barley. Steeping and germination conditions are chosen to promote even germination and homogenous modification. The final air-on temperature in kilning is typically 80–85°C. Pilsner malt flavor is usually described as malty, slightly nutty and sweet. Great malt for all malt beers but there is enough activity and character for base malt use in many brewing applications.

**APPLICATIONS**

For all kind of beers or whiskies. The color of the Pilsner Malt is low.

**MALT SPECIFICATION**

<table>
<thead>
<tr>
<th>Attribute</th>
<th>Unit</th>
<th>Requirement</th>
<th>Max.</th>
<th>Min.</th>
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</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
<td>% dm</td>
<td>max. 5.0</td>
<td></td>
</tr>
<tr>
<td>extract fine</td>
<td>%</td>
<td>% dm</td>
<td></td>
<td>min. 8.0</td>
</tr>
<tr>
<td>color</td>
<td>°EBC</td>
<td>°EBC</td>
<td>3.3–4.3</td>
<td></td>
</tr>
<tr>
<td>protein</td>
<td>%</td>
<td>% dm</td>
<td></td>
<td>max. 11.5</td>
</tr>
<tr>
<td>sol. nitrogen</td>
<td>mg/100 g</td>
<td>mg/l</td>
<td>600–750</td>
<td></td>
</tr>
<tr>
<td>free amino nitrogen</td>
<td>mg/l</td>
<td>mg/l</td>
<td>130–170</td>
<td></td>
</tr>
<tr>
<td>beta-glucan</td>
<td>mg/l</td>
<td>mg/l</td>
<td>max. 200</td>
<td></td>
</tr>
<tr>
<td>friability</td>
<td>%</td>
<td>%</td>
<td></td>
<td>min. 80</td>
</tr>
<tr>
<td>diastatic power</td>
<td>WK dm</td>
<td></td>
<td>min. 250</td>
<td></td>
</tr>
</tbody>
</table>

**PRODUCTION AND PACKAGING**

Pilsner Malt is produced in Finland and Poland.

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 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.

**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?**

Pilsner malt is widely used as standard name to high quality malts that can be used for brewing any beer. Other names can be: lager malt, basic malt or pale malt.
BREWER’S CLASSIC

Viking Pale Ale Malt

MALT CHARACTER

Pale Ale Malt is made from 2-row spring barley. High degree of modification promotes easy processing. Flavor contributes specially to malty, sweet and nutty notes. It is 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.

FLAVOR CONTRIBUTION

APPLICATIONS

For all kind of beers or whiskies. The color of the Pale Ale Malt is rather low. Usage rate up to 100%.

MALT SPECIFICATION

<table>
<thead>
<tr>
<th></th>
<th>%</th>
<th>max. 5.0</th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td></td>
<td></td>
</tr>
<tr>
<td>extract fine</td>
<td>% dm</td>
<td>min. 80.0</td>
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<tr>
<td>color</td>
<td>°EBC</td>
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<td>protein</td>
<td>% dm</td>
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<tr>
<td>Kolbach index</td>
<td>%</td>
<td>min. 43</td>
</tr>
<tr>
<td>free amino nitrogen</td>
<td>mg/l</td>
<td>min. 130</td>
</tr>
<tr>
<td>beta-glucan</td>
<td>mg/l</td>
<td>max. 200</td>
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</table>

PRODUCTION AND PACKAGING

Pale Ale Malt is produced in Finland and Poland.

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?

Our Ale malts are thoroughly modified to support the traditional Ale brewing process, where single temperature mashing is typically applied.
BREWER'S CLASSIC

Viking Pilsner Zero Malt

MALT CHARACTER

Viking Pilsner Zero Malt is made from 2-row null-LOX spring barley. As a special feature in null-LOX varieties is that Lipoxygenase activity is zero, affecting positively on flavor stability of beer. Steeping and germination conditions are chosen to promote even germination and homogenous modification. The final air-on temperature in kilning is typically 80–85°C. Pilsner Zero Malt flavor is very close to traditional pilsner malt and usually described as malty, slightly nutty and sweet. Great malt for all malt beers but there is enough activity and character for base malt use in many brewing applications.

FLAVOR CONTRIBUTION

APPLICATIONS

For all kind of beers. Dosage rate up to 100%.

MALT SPECIFICATION

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Unit</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
<td>max. 5.0</td>
</tr>
<tr>
<td>extract fine</td>
<td>% dm</td>
<td>min. 80.0</td>
</tr>
<tr>
<td>color</td>
<td>*EBC</td>
<td>3.0–4.3</td>
</tr>
<tr>
<td>protein</td>
<td>% dm</td>
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<tr>
<td>sol. nitrogen</td>
<td>mg/100g</td>
<td>max. 7.75</td>
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<tr>
<td>free amino nitrogen</td>
<td>mg/l</td>
<td>130–185</td>
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<tr>
<td>beta-glucan</td>
<td>mg/l</td>
<td>max. 20.0</td>
</tr>
<tr>
<td>friability</td>
<td>%</td>
<td>min. 80.0</td>
</tr>
<tr>
<td>diastatic power</td>
<td>WK dm</td>
<td>min. 25.0</td>
</tr>
</tbody>
</table>

PRODUCTION AND PACKAGING

Pilsner Zero Malt is produced in Poland. 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 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.

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?

Pilsner malt is widely used as standard name to high quality malts that can be used for brewing any beer. Other names can be Lager malt, Base malt or Pale malt. Viking Pilsner Zero Malt is also part of this family.
MALT CHARACTER

Vienna Malt is cured at slightly higher temperatures than pilsner malt. Consequently Vienna Malt gives a golden colored beer and increases body and fullness. Due to the higher curing temperature, the enzyme activity of Vienna Malt is slightly lower than that of pilsner malt. Flavor of Vienna Malt is subtle, including maltiness, some sweetness and hints of caramel aromas. Slightly nutty sensations can also be found.

FLAVOR CONTRIBUTION

APPLICATIONS

Vienna Malt is well suited for relatively pale colored beers. Typical application is to enhance color and aroma of light beers. Vienna also has its own beer type, Vienna lager, which is famous for its deep golden color and malty taste.

MALT SPECIFICATION

<table>
<thead>
<tr>
<th>Analysis Value</th>
<th>Unit</th>
<th>Requirement</th>
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</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
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</tr>
<tr>
<td>extract fine</td>
<td>% dm</td>
<td>min. 79.0</td>
</tr>
<tr>
<td>color</td>
<td>°EBC</td>
<td>7–10</td>
</tr>
<tr>
<td>free amino nitrogen</td>
<td>mg/l</td>
<td>min. 130</td>
</tr>
<tr>
<td>saccharification</td>
<td>min.</td>
<td>max. 15</td>
</tr>
<tr>
<td>friability</td>
<td>%</td>
<td>min. 80</td>
</tr>
<tr>
<td>protein</td>
<td>% d.m.</td>
<td>max. 12.0</td>
</tr>
</tbody>
</table>

Other typical analysis values

PRODUCTION AND PACKAGING

Vienna 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 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.

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?

Vienna type beers are typically served from big beer glasses of one liter. Due to a bit higher alcohol content of those beers and good drinkability of that style this may lead to “bierkopf” phenomena next morning. Be careful!
Wheat Malt is made from high quality 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 72–80°C.

**FLAVOR CONTRIBUTION**

Wheat Malt is used mainly for wheat beers and some other top fermented beers. Wheat Malt is also used for lager beers for flavor enrichment and to improve foam stability. Typical rate of usage is around 50% of the gist for wheat beers and approx. 20% for the premium lagers.

**APPLICATIONS**

Wheat Malt is produced in Finland and Poland. 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 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.

**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.

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**DID YOU KNOW?**

Wheat malt, as opposed to barley malts, has no husk, which usually makes the filtration of wheat beers more difficult. Wheat also has a higher protein content than barley, which actually positively impacts the beer’s head retention.
Brewer’s Special malts offer brewmasters a full selection of malts for designing Pils, IPA or any other brew. Typically these malts are low or nil in enzymic power. The usage rate of any specific malt depends mainly on that feature. Flavors are varied - from the cereal notes of the Munich malt, to the coffee aromas of our Chocolate malt.
MALT CHARACTER

The unique characteristics of this exceptional malt are based on a special variety and a complex malting process with a curing temperature over 100°C.

Viking Red Active Malt gives a pure malty, nutty and clean long-lasting flavor together with unique amylase activities for this color level. This is a real single variety malt for any reddish brew.

FLAVOR CONTRIBUTION

APPLICATIONS

Viking Red Active Malt is ideal malt for any ales, dark lagers, festival beers and bocks for underlining malty flavors and full bodied taste, but also boosting up the red tinted colors.

The strong enzyme activity gives good potential for developing recipes with adjuncts or non active malts. With this malt if you are heading to strong reddish color you do not need to dilute color down with pale malts. Dosage up to 100%.

MALT SPECIFICATION

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>max. 4.5%</td>
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<tr>
<td>extract fine</td>
<td>min. 79% dm</td>
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<tr>
<td>color</td>
<td>30–40 °EBC</td>
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<tr>
<td>FAN</td>
<td>min. 140 mg/l</td>
</tr>
<tr>
<td>saccharification</td>
<td>max. 20 min</td>
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<tr>
<td>pH</td>
<td>max. 5.6</td>
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<tr>
<td>protein</td>
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<tr>
<td>Diastatic power</td>
<td>min. 230 WK dm</td>
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Other typical analysis values

<table>
<thead>
<tr>
<th>Parameter</th>
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</thead>
<tbody>
<tr>
<td>DMSP</td>
<td>&lt;2.5 ppm</td>
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<tr>
<td>attenuation</td>
<td>min. 76 %</td>
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</table>

PRODUCTION AND PACKAGING

Viking Red Active Malt is produced in Finland. Available in bulk, big bags and 25 kg bags.

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.
GENERAL REMARKS

Our malts are produced according to ISO 9001, ISO 22000 and ISO 14001.

Organic certificates are permitted locally

No GMO raw materials are used.

Suitable for Vegan nutrition.

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 subjectable to crop changes.

Picture: left to right 16°P non boiled worts

Viking Red Active 100%
Viking Red Active 50% + Viking Wheat Malt 50%
Viking Red Active 50% + Viking Caramel 50 Malt 50%
Viking Red Active 50% + Viking Caramel 50 Malt 30% + Viking Red Ale Malt 20%
Viking Caramel Malts are made from green malt. A high degree of caramelization is characteristic of this malt. The amylolytic activity of Caramel Malts is zero. Maillard products formed in the process can act as antioxidants and contribute to flavor stability. Caramel Malts usually improve foam quality and head retention.

**FLAVOR CONTRIBUTION**

**MALT CHARACTER**

**MALT SPECIFICATION**

<table>
<thead>
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<th>Moisture (Caramel 30)</th>
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</thead>
<tbody>
<tr>
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<td>Extract fine (Caramel 300)</td>
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<td>73.0</td>
</tr>
<tr>
<td>Extract fine (Caramel 400-600)</td>
<td>% dm min.</td>
<td>68.0</td>
</tr>
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<td>Color (Caramel 30)</td>
<td>°EBC</td>
<td>30 ± 5</td>
</tr>
<tr>
<td>Color (Caramel 50)</td>
<td>°EBC</td>
<td>50 ± 10</td>
</tr>
<tr>
<td>Color (Caramel 100)</td>
<td>°EBC</td>
<td>100 ± 10</td>
</tr>
<tr>
<td>Color (Caramel 150)</td>
<td>°EBC</td>
<td>150 ± 10</td>
</tr>
<tr>
<td>Color (Caramel 200)</td>
<td>°EBC</td>
<td>200 ± 20</td>
</tr>
<tr>
<td>Color (Caramel 300)</td>
<td>°EBC</td>
<td>300 ± 30</td>
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<tr>
<td>Color (Caramel 400)</td>
<td>°EBC</td>
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<tr>
<td>Color (Caramel 600)</td>
<td>°EBC</td>
<td>600 ± 50</td>
</tr>
</tbody>
</table>
Viking Malt’s caramel malts are made from green malt taken from germination just before kilning. The raw material for our caramel malts is exactly the same as for high quality pilsner malt.

APPLICATIONS
Caramel Malts are well suited for winter beers, ale-type beers 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.

PRODUCTION AND PACKAGING
Caramel Malts are produced in Finland and Poland, but Caramel 30, 400 and 600 only in Poland.
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 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.

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.
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 subjectable to crop changes.
Malt Character

Caramel Pale Malt is produced from green malt. Despite the low color value, Caramel Pale is true caramel malt, i.e. the starch has been gelatinized and saccharified within the kernel. Caramel Pale is sweet and caramel like having also toffee and fruity notes. The enzymatic activity of Caramel Pale is negligible.

Flavor Contribution

Caramel Pale is used to produce a full-bodied beer with a clean, round flavor. Due to its low color value it is suitable also for light colored beers. Dosage rate is typically up to 30%.

Malt Specification

<table>
<thead>
<tr>
<th>Moisture</th>
<th>%</th>
<th>Max. 7.5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extract fine</td>
<td>% dm</td>
<td>Min. 77.0</td>
</tr>
<tr>
<td>Color</td>
<td>°EBC</td>
<td>8 ± 2</td>
</tr>
</tbody>
</table>

Production and Packaging

Caramel Pale Malt is produced in Poland and Finland. 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 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.

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?

Viking Malt’s caramel malts are made from green malt taken from germination just before kilning. The raw material for our caramel malts is exactly the same as for high quality pilsner malt.
Caramel Wheat is made from green wheat malt. A high degree of caramelization is characteristic of this malt. The amylolytic activity of Caramel Malt is zero. Maillard products formed in the process add creaminess, body, color and roasted wheat flavors. Caramel Wheat usually can be used to improve foam and foam retention.

**FLAVOR CONTRIBUTION**
Caramel Wheat has sweet, malty, bready, dark toast flavor.

**APPLICATIONS**
Small amounts can be used for all beer styles using caramel malts such as IPAs, Pale Ales, low alcohol beers, wheat beers, Bock beers. Caramel Wheat Malts are well suited for color adjustment and flavor enrichment.

**MALT SPECIFICATION**

<table>
<thead>
<tr>
<th>Moisture</th>
<th>%</th>
<th>Max. 6.0</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extract Fine</td>
<td>% dm</td>
<td>Min. 70.0</td>
</tr>
<tr>
<td>Color</td>
<td>°EBC</td>
<td>80 ± 40</td>
</tr>
</tbody>
</table>

**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.

**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.

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 subjectable to crop changes.

**DID YOU KNOW?**

Caramel malts give intensity to the wort colour, improve the beer’s head retention and increase its density.
**BREWER’S SPECIAL**

**Viking Dextrin Malt**

**MALT CHARACTER**

Viking Dextrin Malt has an outstanding flavor after going through special steeping and germination conditions and prolonged kilning program. During first steps of kilning the green malt is put through demanding kilning conditions before long lasting mild drying period. The amylolytic activity of this Dextrin Malt is modest.

**FLAVOR CONTRIBUTION**

Dextrin Malt contributes to pleasant sweet, caramel, toffee and malty type flavors and aromas with hints of cookie.

**APPLICATIONS**

Viking Dextrin Malt can be used in grists for ales and lagers to give fullness and sweetness in overall taste, supporting good head retention. As Dextrin Malt is light colored with not too overwhelming taste dosage rate can be up to 30%.

**MALT SPECIFICATION**

<table>
<thead>
<tr>
<th>Character</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture (%)</td>
<td>max. 6.5</td>
</tr>
<tr>
<td>extract fine (%)</td>
<td>min. 79.0</td>
</tr>
<tr>
<td>color °EBC</td>
<td>10–16</td>
</tr>
<tr>
<td>Other typical analysis values</td>
<td></td>
</tr>
<tr>
<td>protein (%) d.m.</td>
<td>min. 10.0</td>
</tr>
<tr>
<td>apparent attenuation (%)</td>
<td>min. 70</td>
</tr>
<tr>
<td>free amino nitrogen mg/l</td>
<td>140–180</td>
</tr>
<tr>
<td>diastatic power WK dm</td>
<td>120–180</td>
</tr>
</tbody>
</table>

**PRODUCTION AND PACKAGING**

Dextrin Malt is produced in Finland.
As a standard malt is available in 25 kg pp/pe bags.

**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.

**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.
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 subjectable to crop changes.

**DID YOU KNOW?**

In Finland, malting barley is delivered directly from nearby farms to our malthouse. The average distance is only about 50 km. Farms have also their own drying equipments. The immediate drying after harvest to the low storage moisture (< 14 %) keeps the barley vital and safe even couple of years.
MALT CHARACTER
Curing temperatures in the range of 110–120°C give the malt an aromatic, nutty character. The high curing temperature results in clearly reduced enzyme activities compared to Pilsner Malt.

FLAVOR CONTRIBUTION

APPLICATIONS
Munich Malt is ideal malt for dark lagers, festival beers and bocks for underlining malty flavors and full bodied taste. The decreased enzyme activities have to be taken into consideration when designing the brewing recipe.

MALT SPECIFICATION

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Unit</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
<td>max. 5.0</td>
</tr>
<tr>
<td>extract fine</td>
<td>% dm</td>
<td>min. 78.0</td>
</tr>
<tr>
<td>color (Light)</td>
<td>°EBC</td>
<td>14–18</td>
</tr>
<tr>
<td>color (Dark)</td>
<td>°EBC</td>
<td>20–24</td>
</tr>
<tr>
<td>free amino nitrogen</td>
<td>mg/l</td>
<td>min. 120</td>
</tr>
<tr>
<td>protein</td>
<td>% dm</td>
<td>max. 12.0</td>
</tr>
<tr>
<td>saccharification</td>
<td>min.</td>
<td>max. 15</td>
</tr>
</tbody>
</table>

PRODUCTION AND PACKAGING
Munich Malt is produced in Finland and Poland. Available in bulk, containers, big bags and 25 kg pp bags.

STORAGE AND SAFETY
Malt should be stored in a cool (< 20ºC), 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.

GENERAL REMARKS
Our products 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 products are carried out according to EBC Analytica (or similar) when possible. Product descriptions are subject to crop changes.

DID YOU KNOW?
The Munich malt was born relatively recently, in the 19th century. Its father was one man – Gabriel Sedlmayr II. This German visionary perfected the technology of malt drying, using British solutions as a model. Thanks to that, the – apparently – unpleasant smoke tones, spoiling the quality of beer, disappeared from Dunkel type beers.
Viking Golden Ale Malt is made from 2-row spring barley. Malting process parameters have been chosen to promote high degree of modification for easy processing. Viking Golden Ale Malt has reduced enzymatic potential. Strong flavor contributes malty, cookie, sweet and nutty notes with great balance of those. Golden Ale Malt is ideal for ales and special lagers. The coloring power of Golden Ale Malt is not too high, which makes it also suitable for subtle color correction of regular lagers giving noticeably hue towards gold.

**FLAVOR CONTRIBUTION**

For all kind of beers but specially golden color ales and lagers. Usage rate up to 50%.

**APPLIED SPECIFICATION**

- Moisture % max. 5.0
- Extract fine % dm min. 80.0
- Color °EBC 9–14
- Protein % dm max. 12.0
- Free amino nitrogen mg/l min. 130
- Kolbach index % min. 43
- Friability % min. 75

**PRODUCTION AND PACKAGING**

Viking Golden Ale Malt is produced in Finland. Available from Lahti Finland as whole kernel or crushed form, in bulk, big bags and 25 kg bags.

**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.

**GENERAL REMARKS**

Our malts are produced according to ISO 9001, ISO 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 subjectable to crop changes.
BREWER’S SPECIAL
Viking Red Ale Malt

MALI CHARACTER

Red Ale Malt is aromatic malt rich in melanoidins. It is recommended for dark beers to enhance reddish color and aroma. A special malting program is used to ensure the right flavor and aroma through controlled Maillard reaction. Flavor of Red Ale Malt is malty and bitter but also roasted and nutty flavors can be found with long lasting linger. Red Ale Malt is also slightly acidic. The amylolytic activity of Red Ale Malt is low.

FLAVOR CONTRIBUTION

APPLICATIONS

Red Ale Malt is strongly aromatic malt, with coloring capability. It is ideal for special ales like APA, IPA, Red Ale and Dark Lagers. Recommended usage is up to 20% of the grist.

MALI SPECIFICATION

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
</tr>
<tr>
<td>max.</td>
<td>5.0</td>
</tr>
<tr>
<td>extract fine</td>
<td>% dm</td>
</tr>
<tr>
<td>min.</td>
<td>75.0</td>
</tr>
<tr>
<td>color</td>
<td>“EBC</td>
</tr>
<tr>
<td></td>
<td>70 ± 10</td>
</tr>
</tbody>
</table>

PRODUCTION AND PACKAGING

Red Ale Malt is produced in Finland and Poland.
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 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.

GENERAL REMARKS

Our products 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 products are carried out according to EBC Analytica (or similar) when possible.
Product descriptions are subject to crop changes.

DID YOU KNOW?

Viking Red Ale Malt contains aromatic compounds called melanoids, which originate as a result of carbohydrates’ reactions with amino-acids in high kilning temperatures.
BREWER'S SPECIAL

Viking Rye Malt

MALT CHARACTER

Viking Rye is produced from high quality rye. The malting process does not differ much from pilsner malt production. Final air-on temperature is normally 72-80°C.

FLAVOR CONTRIBUTION

Viking Rye Malt gives bready and honey flavor.

APPLICATIONS

Viking Rye Malt can be used in breweries specialty rye beers, Rye Lager, Rye Ale. Gives golden color and typical rye flavor. We recommend to keep the dosage of Rye Malt under 7% to avoid wort separation problems.

MALT SPECIFICATION

<table>
<thead>
<tr>
<th></th>
<th>%</th>
<th>min.</th>
<th>max.</th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
<td></td>
<td>6.0</td>
</tr>
<tr>
<td>extract</td>
<td>% dm</td>
<td></td>
<td>81.0</td>
</tr>
<tr>
<td>color</td>
<td>°EBC</td>
<td>4–10</td>
<td></td>
</tr>
</tbody>
</table>

PRODUCTION AND PACKAGING

Viking Rye Malt is produced in Poland.
Available (whole grains) 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 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.

GENERAL REMARKS

Our malts are produced according to ISO 9001, ISO 22 000 and ISO 14 000.
No GMO raw materials are used.
All the used rye varieties are tested and selected for malting and brewing.
Product descriptions are subject to crop changes.

DID YOU KNOW?

Similar to wheat malt, rye malt also has no husks. It is also more brittle than barley malts and may be crushed more easily.
BREWER’S SPECIAL

Viking Cookie Malt

MALT CHARACTER

Cookie Malt is produced by roasting from high quality pilsner malt. The amylolytic activity of Cookie Malt is negligible. As its name stands Cookie Malt contributes mild and pleasant roasted cereal flavors and aromas with hints of pop-corn and biscuits.

FLAVOR CONTRIBUTION

APPLICATIONS

Cookie Malt is mainly included in grist for ales and lagers, but it can also be used for any beer where nice golden color and typical flavors are favored. Already with rather low dosage portions the effect on flavor can be noted. Typical dosage rate of Cookie Malt is normally under 20%.

MALT SPECIFICATION

<table>
<thead>
<tr>
<th>moisture</th>
<th>%</th>
<th>max. 6.0</th>
</tr>
</thead>
<tbody>
<tr>
<td>extract fine</td>
<td>% dm</td>
<td>min. 72.0</td>
</tr>
<tr>
<td>color</td>
<td>°EBC</td>
<td>40—60</td>
</tr>
</tbody>
</table>

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

Cookie Malt is produced in Finland and Poland.

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 subject to crop changes.

DID YOU KNOW?

“Cookie” in name of malt refers to flavor attributes that are familiar from bakery products. Cookie malt is lightly roasted with properties of black and chocolate malt. They bring toasted characteristics typical in Belgian beers or Ales.
MALT CHARACTER

Chocolate Light Malt is produced by roasting from pilsner malt. The amylolytic activity of Chocolate Light Malt is zero. The amount of fermentable extract is rather low.

FLAVOR CONTRIBUTION

‘Chocolate’ refers primarily to the malt’s color, not its flavor. This malt will lend various levels of aroma, a deep red color, and a nutty / roasted taste, depending on the amount used. Aromas and tastes of coffee and chocolate can be found and they are well balancing the overall taste.

APPLICATIONS

Chocolate Light Malt is mainly included in for porters and stouts, but it can also be used for any other dark colored beers like dark ales due to its strong coloring value. Chocolate Light Malt contributes roasted flavors and aromas with hints of dark chocolate and coffee in any beer. Already with rather low dosage portions a remarkable increase in color can be found together with changes in flavor and aroma. Typical dosage rate of Chocolate Light Malt is normally under 5–10%.

MALT SPECIFICATION

<table>
<thead>
<tr>
<th>Moisture %</th>
<th>max. 5.0</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extract %</td>
<td>min. 68.0</td>
</tr>
<tr>
<td>Color °EBC</td>
<td>350–450</td>
</tr>
</tbody>
</table>

PRODUCTION AND PACKAGING

Chocolate Light Malt is produced in Poland.
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 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.

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?

Chocolate malt, unlike caramel malts, is obtained from dry malt, which undergoes caramalisation in the process of roasting as a result of exposing sugars to the operation of high temperature.
BREWER’S SPECIAL
Viking Chocolate Dark Malt

MALT CHARACTER
Chocolate Dark Malt is produced by roasting from pilsner malt. Final temperature and roasting time is somewhat lower compared to our Black Malt. The amylolytic activity of Chocolate Dark Malt is zero. The amount of fermentable extract is rather low.

FLAVOR CONTRIBUTION
Flavor of Chocolate Dark Malt is burnt, bitter and smoky, but not that intense as with Black Malt. Aromas and tastes of coffee and chocolate can be found and they are well balancing the overall taste.

APPLICATIONS
Chocolate Dark Malt is mainly included in grists for porters and stouts, but it can also be used for any other dark colored beers like dark ales due to its strong coloring value. Chocolate Dark Malt contributes roasted flavors and aromas with hints of dark chocolate and coffee in any beer. Already with rather low dosage portions a remarkable increase in color can be found together with changes in flavor and aroma. Typical dosage rate of Chocolate Dark Malt is normally under 10%.

MALT SPECIFICATION

| Moisture (%) | max. | 5.0 |
| Extract fine (% dm) | min. | 67.0 |
| Color (°EBC) | 800–1 000 |

PRODUCTION AND PACKAGING
Chocolate Dark Malt is produced in Finland and Poland.
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 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.

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?
Chocolate malt, unlike caramel malts, is obtained from dry malt, which undergoes caramelisation in the process of roasting as a result of exposing sugars to the operation of high temperature.
BREWER'S SPECIAL

Viking Black Malt

MALT CHARACTER

Black Malt is produced by roasting pilsner malt. Final temperature is more than 200˚C. The amylolytic activity of Black Malt is zero. The amount of fermentable extract is low.

FLAVOR CONTRIBUTION

The flavor of Black Malt is harsh but less acrid than that of roasted barley. Burnt and smoky flavors are strong.

APPLICATIONS

Black Malt is used in dark beers like stouts and porters, mainly for its strong coloring ability. Normally portions 1–2% give a remarkable increase in color without significant change in flavor. By raising the percentage of Black Malt in malt bill the changes in taste can be found quickly. Dosage rates more than 10% are rare.

MALT SPECIFICATION

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
</tr>
<tr>
<td>extract fine</td>
<td>% dm</td>
</tr>
<tr>
<td>color</td>
<td>°EBC</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>
| max. 5.0 | min. 65.0 | 1 300–1 500

PRODUCTION AND PACKAGING

Black Malt is produced in Finland and Poland. 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 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.

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?

Viking Black Malt is the darkest colored malt we can provide. The right color formation takes place only within few minutes in the end of the roasting process.
BREWER’S SPECIAL

Viking Pearled Black Malt

MALT CHARACTER

Pearled Black Malt is produced by roasting pearled pilsner malt. Barley husk is removed by pearling before malting and roasting. Malt has bitterness due to pearling and nice dark-coffee color and aroma. Malt has no amylolytic activity and the amount of fermentable extract is low.

FLAVOR CONTRIBUTION

The flavor of Pearled Black Malt is harsh and bitter. Burnt and roasted flavors are strong, and smokiness can also be noticed.

APPLICATIONS

Pearled Black Malt is used in dark beers like stouts and porters, mainly for its strong coloring ability. Normally portions 1–2% give a remarkable increase in color without significant change in flavor. By raising the percentage of Pearled Black Malt in malt bill the changes in taste can be found quickly, but slower than for typical Black Malt. Dosage rates more than 10% are rare.

MALT SPECIFICATION

moisture % max. 5.0
extract fine % dm min. 65.0
color °EBC 800–1,000

PRODUCTION AND PACKAGING

Pearled Black Malt is produced in Poland. 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 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.

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?

Black malt is a source of strongly colouring, aromatic and flavouring substances. It is added to dark pastries, rye bread, bread rolls and also to wholemeal products. To extract the whole taste and aroma from the malt, it should be ground before using.
MALT CHARACTER
Roasted Barley is produced by roasting good quality malting barley grains. The roasting process is similar to that of Black Malt with extra care taken to not burn the grain. Final temperature is more than 200˚C.

FLAVOR CONTRIBUTION
The flavor of Roasted Barley is harsh and bitterer than that of black malt. Burnt and smoky flavors are strong.

APPLICATIONS
Roasted Barley is used in dark beers like stouts and porters, mainly for its strong coloring ability. Roasted barley will impart a dry flavor and substantial color.

MALT SPECIFICATION

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
<td>max. 5.0</td>
</tr>
<tr>
<td>extract fine</td>
<td>% dm</td>
<td>min. 71.0</td>
</tr>
<tr>
<td>color</td>
<td>°EBC</td>
<td>900–1200</td>
</tr>
</tbody>
</table>

PRODUCTION AND PACKAGING
Roasted Barley is produced in Poland.
As a standard malt is available in bulk, containers, big bags and 25 kg pp bags.

STORAGE AND SAFETY
Roasted Barley 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 products away from hot surfaces and do not inhale the malt dust.

GENERAL REMARKS
Our products 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 products are carried out according to EBC Analytica (or similar) when possible.
Product descriptions are subject to crop changes.

DID YOU KNOW?
Roasted grains of non-malted crops, such as barley, wheat or rye give beers not only color, but also characteristic, slightly crude ‘grain’ aftertaste. They find broad use in brewing special and holiday beers.
BREWER’S ORGANIC

Our Organic choice for organic brews. No pesticides or artificial fertilizers are used in the chain of production. Carefully selected lots from the tested malting barley varieties that are suitable for organic cultivation. They possess the same primary malt characters as their non-organic twins.
BREWER’S ORGANIC

Viking Pilsner Malt
Organic

MALTS CHARACTER
Organic Pilsner Malt is made from 2-row organic spring barley. Steeping and germination conditions are chosen to promote even germination and homogenous modification. The final air-on temperature in kilning is typically 80–85°C. Pilsner Malt flavor is usually described as slightly nutty and biscuit.

FLAVOR CONTRIBUTION

APPLICATIONS
Organic Pilsner Malt can be used for all kind of organic beers or whiskies. The color of this malt is low.

MALT SPECIFICATION

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
</tr>
<tr>
<td>extract fine</td>
<td>% dm</td>
</tr>
<tr>
<td>color</td>
<td>°EBC</td>
</tr>
<tr>
<td>protein</td>
<td>% dm</td>
</tr>
<tr>
<td>soluble nitrogen</td>
<td>mg/100g</td>
</tr>
<tr>
<td>free amino nitrogen</td>
<td>mg/l</td>
</tr>
<tr>
<td>friability</td>
<td>%</td>
</tr>
<tr>
<td>diastatic power</td>
<td>WK dm</td>
</tr>
</tbody>
</table>

PRODUCTION AND PACKAGING
Organic Pilsner 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.
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**

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

**APPLICATIONS**

**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.

---

**MALT SPECIFICATION**

<table>
<thead>
<tr>
<th></th>
<th></th>
<th>max. 5.0</th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
<td></td>
</tr>
<tr>
<td>extract fine</td>
<td>% dm</td>
<td>78.0</td>
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<tr>
<td>color</td>
<td>°EBC</td>
<td>4–7</td>
</tr>
<tr>
<td>protein</td>
<td>% dm</td>
<td>12.5</td>
</tr>
<tr>
<td>Kolbach index</td>
<td>%</td>
<td>43</td>
</tr>
<tr>
<td>friability</td>
<td>%</td>
<td>75</td>
</tr>
</tbody>
</table>

---

**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.
BREWER'S ORGANIC

Viking Munich Light Organic

MALT CHARACTER

Curing temperatures in the range of 110–120°C give the malt an aromatic, nutty character. The high curing temperature results in clearly reduced enzyme activities compared to Pilsner Malt.

FLAVOR CONTRIBUTION

APPLICATIONS

Organic Munich Malt is ideal malt for dark lagers, festival beers and bocks for underlining malty flavors and full bodied taste. The decreased enzyme activities have to be taken into consideration when designing the brewing recipe.

MALT SPECIFICATION

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>max. 5.0</td>
</tr>
<tr>
<td>extract fine</td>
<td>min. 78.0</td>
</tr>
<tr>
<td>color</td>
<td>°EBC 14–20</td>
</tr>
<tr>
<td>protein</td>
<td>max. 12.5</td>
</tr>
</tbody>
</table>

Other typical analysis values

- free amino nitrogen: min. 130 mg/l
- friability: min. 75 %
- saccharification: max. 15

PRODUCTION AND PACKAGING

Munich Light Organic 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 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.

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.
BREWER'S ORGANIC

Viking Caramel Malt 100
Organic

MALT CHARACTER

Organic Caramel Malt 100 is made from organic green malt. A high degree of caramelization is characteristic of this malt. The amylolytic activity of Organic Caramel Malt 100 is zero. Maillard products formed in the process can act as antioxidants and contribute to flavor stability. Organic Caramel Malt 100 usually improves foam quality and head retention.

FLAVOR CONTRIBUTION

APPLICATIONS

Organic Caramel Malt 100 is well suited for winter beers, ale-type beers 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.

MALT SPECIFICATION

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
<td>max. 6.0</td>
</tr>
<tr>
<td>extract fine</td>
<td>% dm</td>
<td>min. 75.0</td>
</tr>
<tr>
<td>color</td>
<td>°EBC</td>
<td>100 ± 10</td>
</tr>
</tbody>
</table>

PRODUCTION AND PACKAGING

Organic Caramel Malt 100 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 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.

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.
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?

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.
Organic Black Malt is produced by roasting organic pilsner malt. Final temperature is more than 200˚C. The amylolytic activity of Organic Black Malt is zero. The amount of fermentable extract is low.

**FLAVOR CONTRIBUTION**

The flavor of Organic Black Malt is harsh but less acrid than that of roasted barley. Burnt and smoky flavors are strong.

**APPLICATIONS**

Organic Black Malt is used in stouts and porters, mainly for its strong coloring ability. Normally portions 1–2% give a remarkable increase in color without significant change in flavor. By raising the percentage of Organic Black Malt in malt bill the changes in taste can be found quickly. Dosage rates more than 10% are rare.

**MALT SPECIFICATION**

<table>
<thead>
<tr>
<th>moisture</th>
<th>%</th>
<th>max. 5.0</th>
</tr>
</thead>
<tbody>
<tr>
<td>extract fine</td>
<td>% dm</td>
<td>min. 65.0</td>
</tr>
<tr>
<td>color</td>
<td>°EBC</td>
<td>1300–1500</td>
</tr>
</tbody>
</table>

**PRODUCTION AND PACKAGING**

Organic Black Malt is produced in Finland and Poland.

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

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.

**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.

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.
BREWER’S SPECIAL

Viking Wheat Malt
Organic

MALT CHARACTER

Organic Wheat Malt is made from high quality 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 72–80°C.

FLAVOR CONTRIBUTION

APPLICATIONS

Wheat malt is used mainly for wheat beers and some other top fermented beers. Wheat malt is also used for lager beers for flavor enrichment and to improve foam stability. Typical rate of usage is around 50% of the grist for wheat beers and appr. 20% for the premium lagers.

MALT SPECIFICATION

<table>
<thead>
<tr>
<th>moisture</th>
<th>%</th>
<th>max. 6.0</th>
</tr>
</thead>
<tbody>
<tr>
<td>extract fine</td>
<td>% dm</td>
<td>min. 82.0</td>
</tr>
<tr>
<td>color</td>
<td>°EBC</td>
<td>3.5–6.5</td>
</tr>
<tr>
<td>pH</td>
<td></td>
<td>5.7–6.3</td>
</tr>
<tr>
<td>protein</td>
<td>% dm</td>
<td>max. 13.5</td>
</tr>
<tr>
<td>sol. nitrogen</td>
<td>mg/100</td>
<td>max. 900</td>
</tr>
<tr>
<td>free amino nitrogen</td>
<td>mg/l</td>
<td>min.90</td>
</tr>
<tr>
<td>viscosity *</td>
<td>mPas</td>
<td>max. 2.0</td>
</tr>
<tr>
<td>diastatic power</td>
<td>WK dm</td>
<td>min. 250</td>
</tr>
</tbody>
</table>

* (measured at 8.6 %)

PRODUCTION AND PACKAGING

Organic Wheat 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 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.

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.

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?

Wheat malt, as opposed to barley malts, has no husk, which usually makes the filtration of wheat beers more difficult. Wheat also has a higher protein content than barley, which actually positively impacts the beer’s head retention.
Tune up your product with our new malts with smoky character. The raw material for smoked malts has gone through the same acceptance procedures as all our other malts. These malts are smoked with novel equipment and technique. Origin of smoke is peat or wood.
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

<table>
<thead>
<tr>
<th>Moisture</th>
<th>%</th>
<th>Max. 9.0</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extract fine</td>
<td>% dm</td>
<td>Min. 81.0</td>
</tr>
<tr>
<td>Color</td>
<td>°EBC</td>
<td>Max. 10</td>
</tr>
<tr>
<td>Protein</td>
<td>% dm</td>
<td>Max. 13.5</td>
</tr>
<tr>
<td>Total phenols</td>
<td>ppm</td>
<td>5.0–10.0</td>
</tr>
</tbody>
</table>

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.

Field malts away from hot surfaces and 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 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 2nd 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.
MALT CHARACTER

Smoked Malts are produced from 2-row spring malting barley, null-LOX variety. The flavors of these malts are as with pilsner malt with rather strong smoky flavor depending on type of wood used for smoking. We can use apple, beech, cherry, sweet cherry and pear wood delivered from ecological, clean areas. Due to relatively low processing temperatures, enzymatic activities and other good brewing properties are maintained.

FLAVOUR CONTRIBUTION

APPLICATIONS

In the brewing Smoked Malts can be considered as pilsner malt with a special aroma as Smoked Malts flavor and taste profile is not too overwhelming. Smoked Malts can be also used in bakeries as a spice.

MALT SPECIFICATION

<table>
<thead>
<tr>
<th></th>
<th>%</th>
<th>max. 9.0</th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
<td></td>
</tr>
<tr>
<td>extract</td>
<td>% dm</td>
<td>min. 81.0</td>
</tr>
<tr>
<td>color</td>
<td>°EBC</td>
<td>max. 10</td>
</tr>
<tr>
<td>protein</td>
<td>%</td>
<td>max. 12.0</td>
</tr>
<tr>
<td>total phenols</td>
<td>ppm</td>
<td>5.0–10.0</td>
</tr>
</tbody>
</table>

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.

PRODUCTION AND PACKAGING

Smoked Malts are produced in Poland.

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 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?

For smoking our malt we use wood from the unique, natural areas located in the north-east of Poland. These are called “Polish Green Lungs”.

Viking Smoked Malt

Pear wood smoked malt

For smoking our malt we use wood from the unique, natural areas located in the north-east of Poland. These are called “Polish Green Lungs”.

44
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.

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

<table>
<thead>
<tr>
<th>Character</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
</tr>
<tr>
<td>extract fine</td>
<td>% dm</td>
</tr>
<tr>
<td>color</td>
<td>°EBC</td>
</tr>
<tr>
<td>protein</td>
<td>% dm</td>
</tr>
<tr>
<td>total phenols</td>
<td>ppm</td>
</tr>
</tbody>
</table>

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.
Distiller’s malts grown under the midnight sun. Malt characters that fulfill the strictest requirements of any whiskey recipe. High in enzymic power and alcohol yield.
DISTILLER’S CHOICE

Viking Pot Still Rye Malt

MALT CHARACTER

Pot Still Rye Malt has gone through a special steeping, germination and kilning programs to promote high enzyme activity to support good behavior during pot still process.

APPLICATIONS

Designed for rye pot still whisky process but may also be used in beer manufacturing.

MALT SPECIFICATION

<table>
<thead>
<tr>
<th>Property</th>
<th>Unit</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
<td>max. 7.0</td>
</tr>
<tr>
<td>extract fine</td>
<td>% dm</td>
<td>min. 83.5</td>
</tr>
<tr>
<td>diastatic power</td>
<td>WK dm</td>
<td>min. 300</td>
</tr>
<tr>
<td>alfa-amylase DU</td>
<td>dm</td>
<td>min. 30</td>
</tr>
<tr>
<td>GN</td>
<td>g/t</td>
<td>&lt; 0.5</td>
</tr>
</tbody>
</table>

PRODUCTION AND PACKAGING

Pot Still Rye Malt is produced in Finland.
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 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.

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?

In some regions of the world, corn, wheat, oats and even – in Japan – rice are used for the production of whisky.
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

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>moisture</td>
<td>%</td>
</tr>
<tr>
<td>extract fine</td>
<td>% dm</td>
</tr>
<tr>
<td>diastatic power</td>
<td>WK dm</td>
</tr>
<tr>
<td>alfa-amylase DU</td>
<td>dm</td>
</tr>
</tbody>
</table>

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 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.

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?

The Scotch whisky manufacturing tradition requires to dry germinated barley grains smoking them in peat smoke – thus obtaining the malt.
CONTACT PERSONS
SALES FOR CRAFT BREWERIES FROM POLAND

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Agnieszka Swatowska
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SALES FOR CRAFT BREWERIES FROM FINLAND

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mobile: +358 40 457 0041

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mobile: +358 44 371 2707
MALT PACKAGING SOLUTIONS

IN BULK

SACKS

BIG BAGS

CONTAINER LINER BAGS

MALT DELIVERY SOLUTIONS

PALLETS

TIPPER

SILO TRUCK

CONTAINER
WOULD YOU LIKE TO BE OUR PARTNER?

We are continuously looking for partners to represent Viking Malt at new markets areas. If you are interested please contact us:

partners@vikingmalt.com