

BREWER'S SPECIAL

Viking Red Active Malt

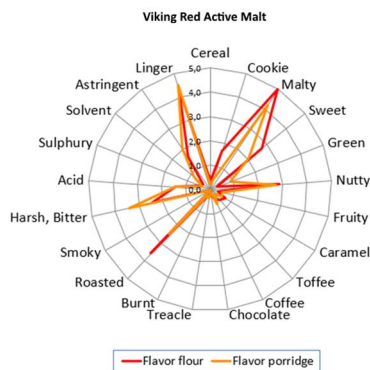


MALT CHARACTER

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



MALT SPECIFICATION

moisture	%	max. 4.5
extract fine	% dm	min. 79
color	°EBC	30–40
FAN	mg/l	min. 140
saccharification	min	max. 20
pH		max. 5.6
protein	%	max 12.5
Diastatic power	WK dm	min. 230

Other typical analysis values

DMSP	ppm	< 2.5
attenuation	%	min. 76

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.

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%.

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.

DID YOU KNOW?

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.

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%

