

BREWER'S ORGANIC

Viking Black Malt Organic



MALT CHARACTER

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

moisture	%	max. 5.0
extract fine	% dm	min. 65.0
color	°EBC	1300–1500

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.

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?

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.