

BREWER'S ORGANIC

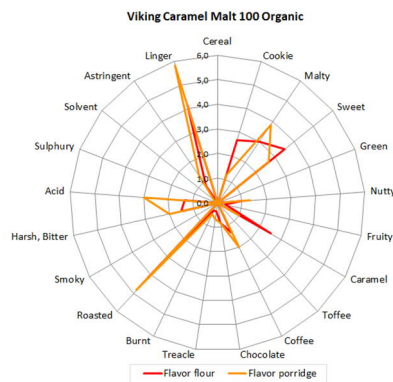
Viking Caramel Malt 100 Organic



MALT CHARACTER

Organic Caramel Malt 100 is made from organic green malt. A high degree of caramelization is characteristic of this malt. The amyolytic 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

moisture	%	max. 6.0
extract fine	% dm	min. 75.0
color	°EBC	100 ± 10

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.