

BREWER'S ORGANIC

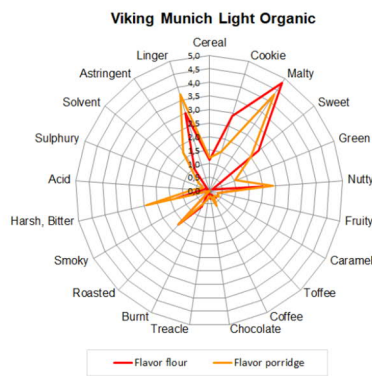
# Viking Munich Light Organic



## 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

moisture	%	max. 5.0
extract fine	% dm	min. 78.0
color	°EBC	14–20
protein	% dm	max. 12.5

### Other typical analysis values

free amino nitrogen	mg/l	min. 130
friability	%	min. 75
saccharification	min.	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.*