

BREWER'S ORGANIC

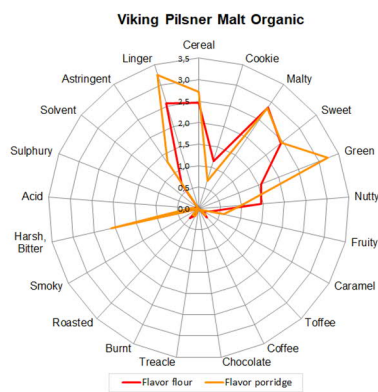
# Viking Pilsner Malt Organic



## MALT 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.

## FLAVOUR CONTRIBUTION



## APPLICATIONS

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

## MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 79.0
color	°EBC	3–5
protein	% dm	max. 12.5
soluble nitrogen	mg/100g	600–900
free amino nitrogen	mg/l	min. 130
friability	%	min. 75
diastatic power	WK dm	min. 220

## 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 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.*