

BREWER'S SPECIAL

Viking Pearled Black Malt

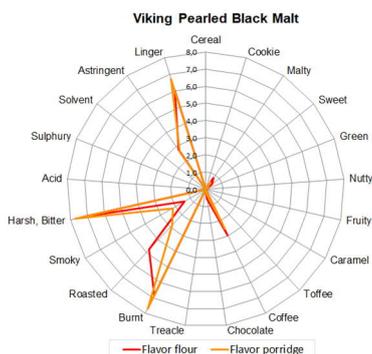


MALT CHARACTER

Pearled Black Malt is produced by roasting pearled pilsner malt. Barley husk is removed by pearling before malting and roasting. Malt has bitterness due to pearling and nice dark-coffee color and aroma. Malt has no amylolytic activity and the amount of fermentable extract is low.

FLAVOR CONTRIBUTION

The flavor of Pearled Black Malt is harsh and bitter. Burnt and roasted flavors are strong, and smokiness can also be noticed.



APPLICATIONS

Pearled Black Malt is used in dark beers like 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 Pearled Black Malt in malt bill the changes in taste can be found quickly, but slower than for typical Black Malt. Dosage rates more than 10% are rare.

MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 65.0
color	°EBC	800–1000

PRODUCTION AND PACKAGING

Pearled Black Malt is produced in Poland. 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 %), odorless and pest free place. Under these conditions unopened bags of malt can be stored for a minimum of 2 years from the date of bagging and unopened bags of crushed malt for a minimum 1 year from the date of bagging.

Opened bags are beyond Viking Malt’s control, and we always recommend that opened bags are used at once. Anyhow, if opened bags are carefully re-sealed and then stored under the recommended conditions, they are expected to endure the storage times mentioned above. You should always keep the malts away from hot surfaces.

Do not inhale the malt dust.

GENERAL REMARKS

Our malts are produced according to ISO 9001, ISO 22000 or FSSC 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?

Black malt is a source of strongly colouring, aromatic and flavouring substances. It is added to dark pastries, rye bread, bread rolls and also to wholemeal products. To extract the whole taste and aroma from the malt, it should be ground before using.