

BREWER'S SPECIAL

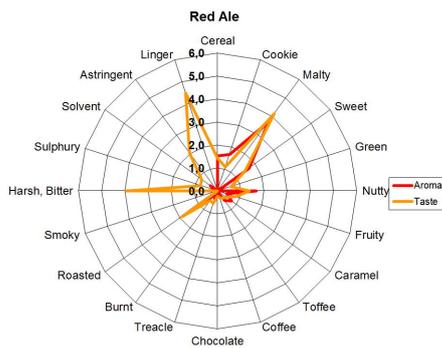
# Viking Red Ale Malt



## MALT CHARACTER

Red Ale Malt is aromatic malt rich in melanoidins. It is recommended for dark beers to enhance reddish color and aroma. A special malting program is used to ensure the right flavor and aroma through controlled Maillard reaction. Flavor of Red Ale Malt is malty and bitter but also roasted and nutty flavors can be found with long lasting linger. Red Ale Malt is also slightly acidic. The amylolytic activity of Red Ale Malt is low.

## FLAVOR CONTRIBUTION



## APPLICATIONS

Red Ale Malt is strongly aromatic malt, with coloring capability. It is ideal for special ales like APA, IPA, Red Ale and Dark Lagers. Recommended usage is up to 20% of the grist.

## MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 75.0
color	°EBC	70 ± 10

## PRODUCTION AND PACKAGING

Red Ale Malt is produced in Finland and 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 products 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 products are carried out according to EBC Analytica (or similar) when possible.

Product descriptions are subject to crop changes.

## DID YOU KNOW?

*Viking Red Ale Malt contains aromatic compounds called melanoidins, which originate as a result of carbohydrates' reactions with amino-acids in high kilning temperatures.*