

BREWER'S CLASSIC

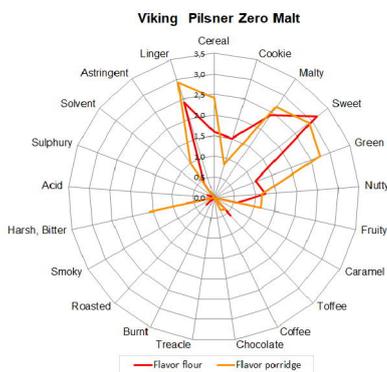
# Viking Pilsner Zero Malt



## MALT CHARACTER

Viking Pilsner Zero Malt is made from 2-row null-LOX spring **barley**. As a special feature in null-LOX varieties is that Lipoxygenase activity is zero, affecting positively on flavor stability of beer. 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 very close to traditional pilsner malt and usually described as malty, slightly nutty and sweet. Great malt for all malt beers but there is enough activity and character for base malt use in many brewing applications.

## FLAVOR CONTRIBUTION



## APPLICATIONS

For all kind of beers. Dosage rate up to 100%.

## MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	. min. 80.0
color	°EBC	3.0–4.3
protein	% dm	max. 12.0
sol. nitrogen	mg/100g	max. 800
free amino nitrogen	mg/l	130–185
beta-glucan	mg/l	max. 200
friability	%	min. 80
diastatic power	WK dm	min. 250

## PRODUCTION AND PACKAGING

Pilsner Zero Malt is produced in Poland and Finland.

Available in bulk, containers, big bags and 25 kg pp bags.

## STORAGE AND SAFETY

Malt should be stored in a clean, dry, odorless and pest-free place, at a cool (on avg. <25°C) and stable temperature. 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

Barley is an allergen – contains gluten.

Our malts are produced according to requirements in 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?

*Pilsner malt is widely used as standard name to high quality malts that can be used for brewing any beer. Other names can be Lager malt, Base malt or Pale malt. Viking Pilsner Zero Malt is also part of this family.*