

BREWER'S ORGANIC

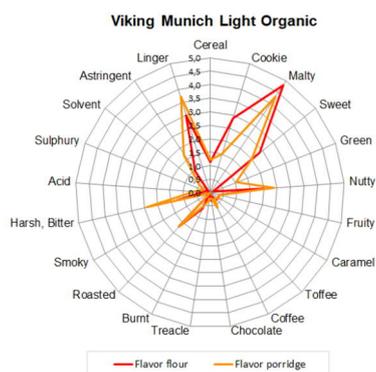
Viking Munich Light Organic

MALT CHARACTER

Munich Light Organic Malt is produced from 2 row organic barley. 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. 20

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 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 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?

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.