

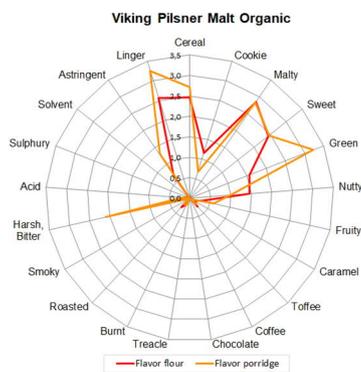
BREWER'S ORGANIC  
**Viking Pilsner Malt Organic**



**MALT CHARACTER**

Viking Pilsner Malt Organic 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 Organic flavor is usually described as slightly nutty and biscuit.

**FLAVOUR CONTRIBUTION**



**APPLICATIONS**

Pilsner Malt Organic 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, Denmark, Poland and Sweden. 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 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?**

*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*