

BREWER'S SPECIAL

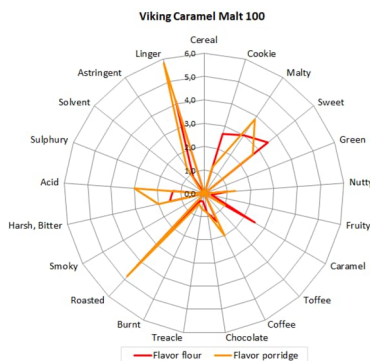
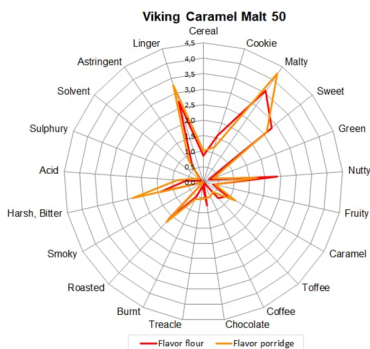
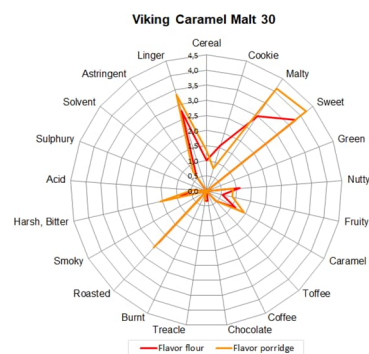
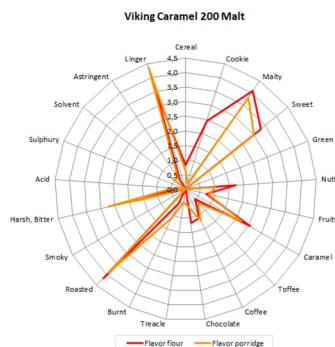
Viking Caramel Malts



MALT CHARACTER

Viking Caramel Malts are made from **barley** green malt. A high degree of caramelization is characteristic of this malt. The amylolytic activity of Caramel Malts is zero. Maillard products formed in the process can act as antioxidants and contribute to flavor stability. Caramel Malts usually improve foam quality and head retention.

FLAVOR CONTRIBUTION



MALT SPECIFICATION

moisture (Caramel 30)	%	max. 7.0
moisture (Caramel 50-600)	%	max. 6.0
Extract fine (Caramel 30-50)	% dm	min. 75.0
extract fine (Caramel 100-200)	% dm	min. 74.0
extract fine (Caramel 300)	% dm	min. 70.0
extract fine (Caramel 400-600)	% dm	min. 68.0
color (Caramel 30)	°EBC	25 -35
color (Caramel 50)	°EBC	40 - 60
color (Caramel 100)	°EBC	90 - 110
color (Caramel 150)	°EBC	140 - 160
color (Caramel 200)	°EBC	180 - 220
color (Caramel 300)	°EBC	270 - 330
color (Caramel 400)	°EBC	350 - 450
color (Caramel 600)	°EBC	550 - 650

APPLICATIONS

Caramel Malts are well suited for winter beers, ale-type beers and other aromatic beers like dark lagers and stouts. Small amounts can be used for color adjustment and flavor enrichment of pale lagers as well.

PRODUCTION AND PACKAGING

Caramel Malts are produced in Finland and Poland, but Caramel, 400 and 600 only in Poland.
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 sites are certified according to ISO 9001, ISO 14001 and ISO 22000 or FSSC 22000.
Organic, Kosher and other specific certificates are granted locally.
No GMO raw materials are used.
All the used barley varieties are tested and approved for malting and brewing.
Analysis of our malts are carried out according to EBC Analytica (or similar) when possible.
Product descriptions are subjectable to crop changes.

DID YOU KNOW?

Viking Malt’s caramel malts are made from green malt taken from germination just before kilning. The raw material for our caramel malts is exactly the same as for high quality pilsner malt.