

BREWER'S SPECIAL

Viking Roasted Barley



MALT CHARACTER

Viking Roasted Barley is produced by roasting good quality malting **barley** grains. The roasting process is similar to that of Black Malt with extra care taken to not burn the grain. Final temperature is more than 200°C.

FLAVOR CONTRIBUTION

The flavor of Roasted Barley is harsh and bitterer than that of black malt. Burnt and smoky flavors are strong.

APPLICATIONS

Roasted Barley is used in dark beers like stouts and porters, mainly for its strong coloring ability. Roasted barley will impart a dry flavor and substantial color.

MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 63.0
color	°EBC	900–1200

PRODUCTION AND PACKAGING

Roasted Barley is produced in 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 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.

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?

Roasted grains of non-malted crops, such as barley, wheat or rye give beers not only color, but also characteristic, slightly crude 'grain' aftertaste. They find broad use in brewing special and holiday beers.