



**NEW!**

# **VIKING** **Oat Malt**

 **VIKING MALT**

**VIKING Oat Malt** is our new special malt designed to give balancing base for beers with many hop and malt blends.

- Viking Oat Malt is traditionally malted product from specially selected varieties. It comes with a natural husk.
- The taste of oat malt is soft and the general impact of it can be said to be balancing.
- Viking Oat Malt is expected to bring creamy and velvety mouthfeel into your beer.

# VIKING Oat Malt key features

- Low coloring power with a straw yellow hue.
- The amylase activity/degree of fermentation are modest and needs to be considered while designing malt blends.
- Viking Oat Malt is ideal malt for beers when smooth taste and velvety is desired.
- Recommended dosage rate up to 20% (30%).

- To reach good processability a special attention is needed during milling process. Compared to barley malt, oat malt is more narrow shaped grain and needs different settings from the mill.
- It is recommended that oat malt is milled separately.
- Good finetuning with mill is needed.
- Milling example from Viking Pilot Brewery is shown in a next page. Mill settings needs most probably be tuned according the mill in use.

# VIKING

## Oat Malt key features

# Example, milling Oat Malt with 2-roller mill

04

Screen	Gap 0,6mm	Gap 0,4mm	Gap 0,3mm
>1,25mm	63,8	56,6	35,8
1,00-1,25mm	6,4	7,2	8,4
0,50-1,00mm	12,4	14,5	20,3
0,25-0,50mm	6,8	8,6	13,4
0,15-0,25mm	3,5	4,3	6,7
<0,15mm	7,1	8,7	15,3
	lots of whole kernels, poor milling result	some whole kernels still remains	Kernels grushed, big husk particles still available as filtration aid → functional grinding result.



Roller mill gap



# Typical values from Congress wort

moisture	%	6
extract fine	% d.m.	63
color	°EBC	4,5
FAN	mg/l	130
saccharification	min	15
pH		6
diastatic power	WK d.m.	80
attenuation	%	65
Malt protein	% d.m.	11,5

← straw yellow hue

05

# High gravity wort - different blends, results

Malt	Saccharification point (min/°C)	Wort Extract (%)	Wort Color (°EBC)	Filtration area (g/h)	Final attenuation (%)
100% Pilsner Malt	0-5/72	15,88	7,0	86	80,4
80% Pilsner Malt+20% Oat Malt	0-5/72	15,20	7,0	41	80,0
60% Pilsner Malt+40% Oat Malt	0-5/72	14,48	7,5	24	78,7

06

Recommended Dosage rate 20% (30%)

# Oat malt forms a great base for many beers

Oat malt's flavor when evaluated separately has a lot of character and the sensation is unique. The flavor is anyway very flexible and in most cases it settles in the background and gives support to other malt's best characters.

