

SMOKED SPECIAL

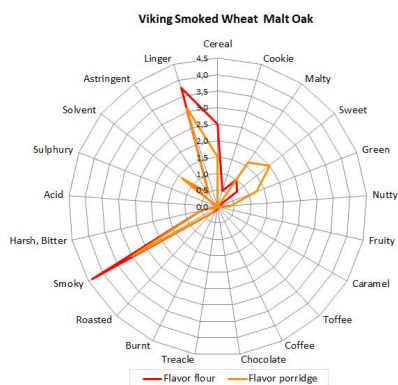
Viking Smoked Wheat Malt



MALT CHARACTER

Smoked Wheat Malt is produced by using the oak from the unique, natural areas located in the north-east of Poland. These are called “Polish Green Lungs”. Smoke from oak gives the malt specific and delicate aroma. Due to relatively low processing temperatures, enzymatic activities and other good brewing properties are maintained.

FLAVOR CONTRIBUTION



APPLICATIONS

In the brewing Smoked Wheat Malt can be used for beer called “grodziskie” and other special beers. Smoked Malt can be also used in bakeries as a spice.

MALT SPECIFICATION

moisture	%	max. 9.0
extract fine	% dm	min. 81.0
color	°EBC	max. 10
protein	% dm	max. 13.5
total phenols	ppm	5.0–10.0

STORAGE AND SAFETY

Malt should be stored in a cool (< 20°C), dry (< 40 RH %) and odourless place. Under these conditions the shelf-life of malt is minimum one year.

Keep malts away from hot surfaces and do not inhale the malt dust.

PRODUCTION AND PACKAGING

Smoked Wheat Malt is produced in Poland.

As a standard malt is available (whole grains) in bulk, containers, big bags and 25 kg pp bags.

GENERAL REMARKS

Our malts are produced according to ISO 9001, ISO 22000 and ISO 14001.

Organic certificates are permitted 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 subject to crop changes.

DID YOU KNOW?

After 2nd World War in Poland, for the production of the classic malt called “grodziski” were used red wheat varieties, giving a higher extract and containing less protein.