

BREWER'S SPECIAL

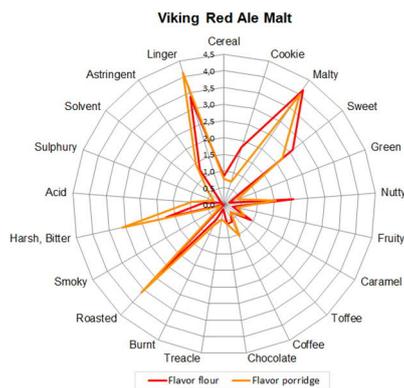
Viking Red Ale Malt



MALT CHARACTER

Red Ale Malt is aromatic malt rich in melanoidins. It is recommended for dark beers to enhance reddish color and aroma. A special malting program is used to ensure the right flavor and aroma through controlled Maillard reaction. Flavor of Red Ale Malt is malty and bitter but also roasted and nutty flavors can be found with long lasting linger. Red Ale Malt is also slightly acidic. The amylolytic activity of Red Ale Malt is low.

FLAVOR CONTRIBUTION



APPLICATIONS

Red Ale Malt is strongly aromatic malt, with coloring capability. It is ideal for special ales like APA, IPA, Red Ale and Dark Lagers. Recommended usage is up to 20% of the grist.

MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 75.0
color	°EBC	70 ± 10

PRODUCTION AND PACKAGING

Red Ale Malt is produced in Finland and Poland.

Available in bulk, containers big bags and 25 kg pp bags.

STORAGE AND SAFETY

Malt should be stored in a cool (< 20°C), dry (< 40 RH %) and odorless 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.

GENERAL REMARKS

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

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?

Viking Red Ale Malt contains aromatic compounds called melanoidins, which originate as a result of carbohydrates' reactions with amino-acids in high kilning temperatures.