

BREWER'S CLASSIC

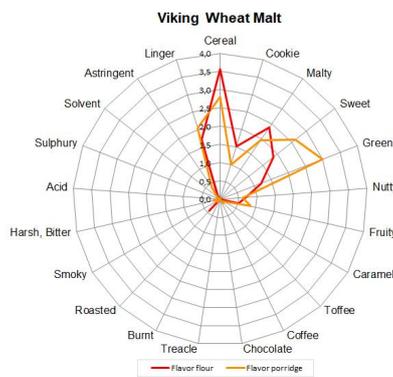
Viking Wheat Malt



MALT CHARACTER

Wheat Malt is made from high quality wheat. Varieties suitable for the brewing purposes are used. The malting process does not differ much from pilsner malt production. Final air-on temperature is normally 72–80°C.

FLAVOR CONTRIBUTION



APPLICATIONS

Wheat Malt is used mainly for wheat beers and some other top fermented beers. Wheat Malt is also used for lager beers for flavor enrichment and to improve foam stability. Typical rate of usage is around 50% of the grist for wheat beers and appr. 20% for the premium lagers.

MALT SPECIFICATION

moisture	%	max. 6.0
extract fine	% dm	min. 82.0
color	°EBC	3.5–6.5
pH		5.7–6.3
protein	% dm	max. 13.0
sol. nitrogen	mg/100 g	max. 800
free amino nitrogen	mg/l	90–150
viscosity *	mPas	max. 2.0
diastatic power	WK dm	min. 250

* (measured at 8.6 %)

PRODUCTION AND PACKAGING

Wheat 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 malts 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 malts are carried out according to EBC Analytica (or similar) when possible.

Product descriptions are subject to crop changes.

DID YOU KNOW?

Wheat malt, as opposed to barley malts, has no husk, which usually makes the filtration of wheat beers more difficult. Wheat also has a higher protein content than barley, which actually positively impacts the beer's head retention.