

BREWER'S SPECIAL

Viking Rye Malt



MALT CHARACTER

Viking Rye is produced from high quality rye. The malting process does not differ much from pilsner malt production. Final air-on temperature is normally 72-80°C.

FLAVOR CONTRIBUTION

Viking Rye Malt gives bready and honey flavor.

APPLICATIONS

Viking Rye Malt can be used in breweries specialty rye beers, Rye Lager, Rye Ale. Gives golden color and typical rye flavor. We recommend to keep the dosage of Rye Malt under 7% to avoid wort separation problems.

MALT SPECIFICATION

moisture	%	max. 6.0
extract	% dm	min. 81.0
color	°EBC	4–10

PRODUCTION AND PACKAGING

Viking Rye Malt is produced in Poland.

Available (whole grains) 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 22 000 and ISO 14 000.

No GMO raw materials are used.

All the used rye varieties are tested and selected for malting and brewing.

Product descriptions are subject to crop changes.

DID YOU KNOW?

Similar to wheat malt, rye malt also has no husks. It is also more brittle than barley malts and may be crushed more easily.