

BREWER'S CLASSIC

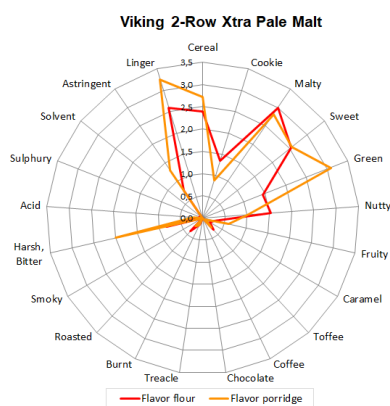
Viking 2-Row Xtra Pale



MALT CHARACTER

Viking 2-Row Xtra Pale Malt is made from 2-row spring barleys. Steeping and germination conditions are chosen for full modification. Relatively mild kilning keeps the color low. The flavor of 2-Row Xtra Pale is described as malty, nutty and sweet. Great base malt for all malt beers but specially designed for modern Ales like APAs and IPAs.

FLAVOR CONTRIBUTION



APPLICATIONS

For all kind of beers or whiskies. Dosage rate up to 100%. The color of the 2-Row Xtra Pale malt is low.

MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 80.0
color	°EBC	max 3.5
protein	% dm	max. 10.5
Kolbach index	%	min. 43
beta-glucan	mg/l	max. 200
friability	%	min. 85

PRODUCTION AND PACKAGING

2-Row Xtra Pale Malt is produced in Poland.

Available in 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?

Two-row barleys are typically lower in protein content than six-row barleys, thus providing more fermentable sugars and easier processability. Six-row barleys are mainly used for malts that are brewed together with high adjunct rates.