

Product Data Sheet

DISTILLER'S CHOICE

Viking Pot Still Rye Malt



Malt character

Pot Still **Rye** Malt has gone through a special steeping, germination and kilning programs to promote high enzyme activity to support good behavior during pot still process.

Applications

Designed for rye pot still whisky process but may also be used in beer manufacturing.

Malt specification

Moisture	%	max. 7.0
Extract fine	% dm	min. 83.5
Diastatic power	WK dm	min. 280
Alfa-amylase DU	dm	min. 30
GN	g/t	max. 0.5
Foreign matter	%	max. 4

Production and packaging

Pot Still Rye Malt is produced in Finland.

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

Storage and safety

Malt should be stored in a clean, dry, odorless and pest-free place, at a cool (on avg. <25°C) and stable temperature. Under these conditions unopened bags of malt can be stored for a minimum of 2 years from the date of bagging and unopened bags of crushed malt for a minimum 1 year from the date of bagging.

Opened bags are beyond Viking Malt's control, and we always recommend that opened bags are used at once. Anyhow, if opened bags are carefully re-sealed and then stored under the recommended conditions, they are expected to endure the storage times mentioned above.

You should always keep the malts away from hot surfaces.

Do not inhale the malt dust.

General remarks

Rye is an allergen – contains gluten. Our sites are certified according to ISO 9001, ISO 14001 and FSSC 22000.

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 subjectable to crop changes.

Did you know?

In some regions of the world, corn, wheat, oats and even – in Japan – rice are used for the production of whisky.