

BREWER'S SPECIAL

Viking Roasted Barley



MALT CHARACTER

Roasted Barley is produced by roasting good quality malting barley grains. The roasting process is similar to that of Black Malt with extra care taken to not burn the grain. Final temperature is more than 200°C.

FLAVOR CONTRIBUTION

The flavor of Roasted Barley is harsh and bitterer than that of black malt. Burnt and smoky flavors are strong.

APPLICATIONS

Roasted Barley is used in dark beers like stouts and porters, mainly for its strong coloring ability. Roasted barley will impart a dry flavor and substantial color.

MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 70.0
color	°EBC	min. 900

PRODUCTION AND PACKAGING

Roasted Barley is produced in Poland.

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

STORAGE AND SAFETY

Roasted Barley 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 products 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?

Roasted grains of non-malted crops, such as barley, wheat or rye give beers not only color, but also characteristic, slightly crude 'grain' aftertaste. They find broad use in brewing special and holiday beers.