VIKING MALT

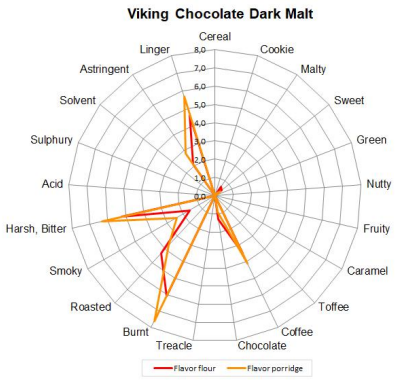
BREWER'S SPECIAL

Viking Chocolate Dark Malt

MALT CHARACTER

Chocolate Dark Malt is produced by roasting from pilsner malt. Final temperature and roasting time is somewhat lower compared to our Black Malt. The amylolytic activity of Chocolate Dark Malt is zero. The amount of fermentable extract is rather low.

FLAVOR CONTRIBUTION



Flavor of Chocolate Dark Malt is burnt, bitter and smoky, but not that intense as with Black Malt. Aromas and tastes of coffee and chocolate can be found and they are well balancing the overall taste.

APPLICATIONS

Chocolate Dark Malt is mainly included in grists for Porters and Stouts, but it can also be used for any other dark colored beers like Dark Ales due to its strong coloring value. Chocolate Malt contributes roasted flavors and aromas with hints of dark chocolate and coffee in any beer. Already with rather low dosage portions a remarkable increase in color can be found together with changes in flavor and aroma. Typical dosage rate of Chocolate Dark Malt is normally under 10%.

MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 67.0
color	°EBC	800–1000

PRODUCTION AND PACKAGING

Chocolate Dark 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?

Chocolate malt, unlike caramel malts, is obtained from dry malt, which undergoes caramelisation in the process of roasting as a result of exposing sugars to the operation of high temperature.

DISCOVERING THE WORLD OF MALT.