

BREWER'S SPECIAL

Viking Caramel Wheat



MALT CHARACTER

Caramel Wheat is made from green wheat malt. A high degree of caramelization is characteristic of this malt. The amylolytic activity of Caramel Malt is zero. Maillard products formed in the process add creaminess, body, color and roasted wheat flavors. Caramel Wheat usually can be used to improve foam and foam retention.

FLAVOR CONTRIBUTION

Caramel Wheat has sweet, malty, bready, dark toast flavor.

APPLICATIONS

Small amounts can be used for all beer styles using caramel malts such as IPAs, Pale Ales, low alcohol beers, wheat beers, Bock beers. Caramel Wheat Malts are well suited for color adjustment and flavor enrichment.

MALT SPECIFICATION

moisture	%	max. 6.0
extract fine	% dm	min. 70.0
color	°EBC	80 ± 40

PRODUCTION AND PACKAGING

Caramel Wheat is produced in Poland.

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 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.

All the used barley varieties are tested and approved for malting and brewing.

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?

Caramel malts give intensity to the wort colour, improve the beer's head retention and increase its density.