

BREWER'S SPECIAL

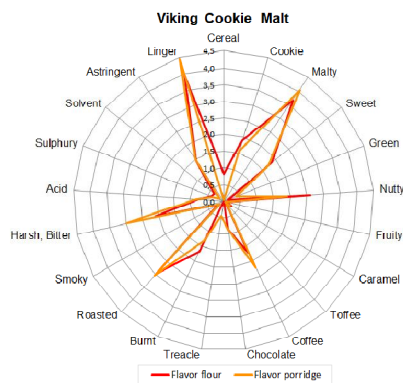
# Viking Cookie Malt



## MALT CHARACTER

Cookie Malt is produced by roasting from high quality pilsner malt. The amyolytic activity of Cookie Malt is negligible. As its name stands Cookie Malt contributes mild and pleasant roasted cereal flavors and aromas with hints of pop-corn and biscuits.

## FLAVOR CONTRIBUTION



## APPLICATIONS

Cookie Malt is mainly included in grist for ales and lagers, but it can also be used for any beer where nice golden color and typical flavors are favored. Already with rather low dosage portions the effect on flavor can be noted. Typical dosage rate of Cookie Malt is normally under 20%.

## MALT SPECIFICATION

moisture	%	max. 6.0
extract fine	% dm	min. 72.0
color	°EBC	40–60

## 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.

## PRODUCTION AND PACKAGING

Cookie Malt is produced in Finland and Poland.

Available in bulk, containers, big bags and 25 kg pp bags.

## 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?

“Cookie” in name of malt refers to flavor attributes that are familiar from bakery products. Cookie malt is lightly roasted with properties of black and chocolate malt. They bring toasted characteristics typical in Belgian beers or Ales.