



Viking Pilsner Malt - 3-4.5 EBC - 25 kg

Pilsner Malt is made from 2-row organic spring barley. Steeping and germination conditions are chosen to promote even germination and homogenous modification. The final air-on temperature in kilning is typically 80–85°C. Pilsner Malt flavor is usually described as slightly nutty and biscuit. Great malt for all malt beers but there is enough activity and character for base malt use in many brewing applications.

Applications

Pilsner Malt can be used for all kind of organic beers or whiskies. The color of this malt is low.

Did you know?

Pilsner malt is widely used as standard name to high quality malts that can be used for brewing any beer. Other names can be Lager malt, Base malt or Pale malt.



Viking Pilsner Malt

MALT SPECIFICATION		
moisture	%	max. 5.0
extract fine	% dm	min. 80.0
color	°EBC	3.3-4.3
protein	% dm	max. 11.5
sol. nitrogen	mg/100 g	600-750
free amino nitrogen	mg/l	130-170
beta-glucan	mg/l	max. 200
friability	%	min. 80
diastatic power	WK dm	min. 250

PILSENER MALT 3-4.5 EBC

Product description: Lager, Clink, Cereal, Malt, Sweet, Green, Nutty, Fruity, Caramel, Toffee, Coffee, Chocolate, Bread, Biscuit.

Moisture: max. 5.0% dm

Extract fine: min. 80.0% dm

Color: 3.3-4.3 °EBC

Protein: max. 11.5% dm

Sol. nitrogen: 600-750 mg/100 g

Free amino nitrogen: 130-170 mg/l

Beta-glucan: max. 200 mg/l

Friability: min. 80%

Diastatic power: min. 250 WK dm

Specification

Packing dimensions and weight:

Brouwland bv
BE 0412.461.618
Korspelsesteenweg 86, 3581 Beverlo - Belgium

Tel. +32 11 40 14 08
Contact www.brouwland.com
Web www.brouwland.com

Weight 25 kg
Length 79 cm
Height 12.5 cm
Width 50 cm
EAN code 5420069833121