

Viking Malt... Family Owned For Five Generations



# DISCOVERING THE WORLD OF **MALT.**

Viking malt has a rich European history dating back five generations to 1883. They are the largest producer of roasted specialty malt in the world and the 9th largest overall malt producer with an average annual production of 600,000 tons. Viking Malt operates six malt houses in Northern Europe and their largest customer is the famous Carlsberg brewery.



**WORLD CLASS QUALITY AT  
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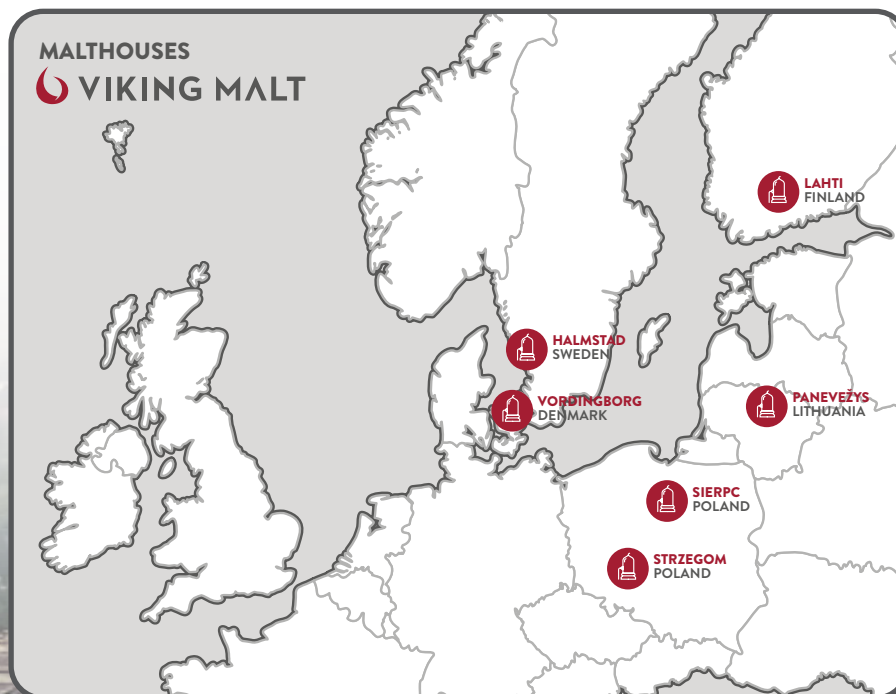


# Viking Malt's Six Malthouses



## SIX MALTHOUSES

Viking Malt's six malthouses are located in **Halmstad**, Sweden; **Vordingborg**, Denmark; **Lahti**, Finland; **Panevėžys**, Lithuania and in **Sierpc & Strzegom** in Poland. They are close to the farming areas, so the distance from the field to the malthouse is short. We purchase most of our grain directly from local farmers, thus we can rest assured of the quality and origins of each batch of malt.





## FARM TO GLASS

Viking Malt is in touch with the grain from farm to glass. As opposed to buying through brokers, Viking works in direct cooperation with the dedicated contract farmers that grow 100% of their malt. Every year, Viking teams with each farmer to select the best varieties and supply the farmers with premium seed. Viking is then continuously in contact with growers throughout the growing season, monitoring changes in the environment and the development of the crop. Viking Malt, seed suppliers, malt breeders and each farmer work together to pair barley varieties with unique terroir and farming conditions. Every grain can be traced to the exact farm from which it came.

## THE BEST QUALITY IS RESERVED FOR CRAFT

Viking reserves the highest quality malt for their craft brewing and distilling partners. Unlike big brewing situations, where all means of science and technology are available during the mashing process, craft brewers rely on the quality of the malt for exceptional flavor and maximum yield. Viking embraces this and carefully selects only the best malt for the craft brewing market.





## WHY IS QUALITY HIGH?

Viking only sources non-GMO barley from local farmers in close proximity to their six malting houses. Additionally, the cold winters and shorter growing seasons of Northern Europe organically reduces bug exposure, greatly lessening the need to use chemical pesticides.

With large kernel size and low protein content contributing to high extract yield, malt grown in Northern Europe is famous for great quality. Viking Pils is also lower in DMSP, the precursor to DMS, than most domestic pilsner malts. This gives brewers the option to reduce boil times, as high DMS levels are often a non-factor when using Viking Pilsner malt.

A true testament to quality, Viking is the choice for several prominent whiskey producers in Japan. Japanese whiskey producers have stringent quality demands and take years to select a supplier.

## QUALITY ASSURANCE

On a technical level to ensure food safety, the quality assurance at Viking Malt operations are in line with ISO 9000 standards and supported with operations, which in turn fulfill ISO 22000 standard requirements. The basis for product quality is designed during the product development and production planning phase.



With a Viking appropriate motto of “Discovering the World of Malt” the diversity and selection of malts is amazing.

## FOUR AMAZING BASE MALTS

As opposed to a “one base malt fits all”, Viking offers four base malts tailored to the beer you are making.

**VIKING PILSNER** – A world class pilsner malt that while perfect for all lagers is also extensively used for very light ales, like IPA's, Hazy IPA's and Blondes. Viking Pils is lightly kilned for a delicate maltiness that gives your lagers that extra something special.

**VIKING PALE ALE** – A classic ale malt that is the perfect base for Pale Ales, IPA's, Ambers, Browns, Porters, Stouts, etc. As a traditional English style pale ale malt it has a high degree of modification making it very easy to mash. The rich maltiness adds layers of flavor to any ale.

**VIKING XTRA PALE** – A modern 2-row base malt designed for very light-colored ales. While it works great as the base malt for any ale, it is particularly perfect for today's extra light colored pale ales and IPA's. Xtra Pale is germinated like a pale malt to have a high degree of modification for easy brewhouse conversion. Breaking with tradition, it is then uniquely kilned like a pilsner malt for a very light color in the 1.7 to 1.9 Lovibond range. The result is a malt that easily and quickly converts like a true pale ale malt, but is as light or lighter than most Pilsner malts.

**VIKING PILSNER ZERO** – Are you sending your beer into a distribution channel where it may not be stored cold its entire life? Then you may consider Viking Pilsner Zero malt to help reduce beer staling. Pilsner Zero is crafted from one of the special null-lox malt varieties that does not contain the enzyme lipoxygenase. Lipoxygenase, or lox, is the enzyme responsible for trans-2-nonenal staling of beer. Eliminating this enzyme helps reduce the off flavors of cardboard and paper associated with old, stale beer.

## SPECIALTY MALTS

Viking has an entire malt house, and six roasters, dedicated to making specialty malts. They produce more roasted specialty malts like Caramel, Chocolate, Roasted Barley, etc. than any malt producer in the world. Viking sells a huge quantity of specialty malts to brokers who resell to other brands who do not roast any of their own specialty malts. When you buy direct from Viking you are ensuring the best price and quality.