

VIENNA MALT

A malt for lagers and amber beers, kilned to a deeper golden colour and a richer malt character than our base malts, with notes of bread crust, biscuit and light caramel. It keeps enough enzymatic activity to be used at high rates, or as the base malt where a fuller malt character is wanted.



SPECIFICATION

Parameter	Min	Max	Unit
Moisture		5.0	%
Extract (fine grind, dry basis)	81.0		%
Fine–coarse difference		2.0	%
Colour	8	12	EBC
	3.5	5.1	°L
Protein (dry basis)	9.0	11.0	%
Kolbach index	37	45	%
Saccharification time		15	min
pH	5.8	6.1	
Grading < 2.2 mm		2.0	%
Grading > 2.5 mm	90		%
Foreign matter		0.1	%

Values are subject to variation between crops.

Details
Best for
Vienna Lager, Märzen, Festbier
Usage rate
Up to 60%
Country of origin
Slovakia
GMO status
Non-GMO
Packaging
25 / 50 kg bags, big bags
Shelf life
Up to 24 months
Storage
Below 25 °C and 35% RH

FOOD SAFETY AND COMPLIANCE

FOOD SAFETY

SKY MALT products are manufactured and packed under a certified Quality Management System compliant with ISO 9001:2015 and a HACCP-based Food Safety Management System.

All malting barley and wheat used in the production of SKY MALT products are sourced from approved suppliers and are subject to ongoing monitoring and verification programmes.

Raw materials are routinely tested for pesticide residues, mycotoxins and heavy metals, and comply with applicable European Union legislation, including maximum residue and contaminant limits.

TRACEABILITY

Full traceability is maintained throughout the supply chain, from raw material sourcing and malting through to dispatch of the finished product. Each production lot is assigned a unique batch number and manufacturing date, enabling complete product traceability and recall where required.

GMO STATUS

SKY MALT products are not produced from genetically modified organisms (GMOs) and are not subject to GMO labelling requirements under Regulations (EC) No. 1829/2003 and (EC) No. 1830/2003.

ALLERGENS

The product contains cereals containing gluten, namely barley, as defined in Annex II of Regulation (EU) No. 1169/2011.

MYCOTOXINS AND HEAVY METALS

SKY MALT products comply with the maximum levels for mycotoxins and heavy metals set out in Commission Regulation (EU) 2023/915, as amended, including those for aflatoxins, ochratoxin A, deoxynivalenol (DON), zearalenone, lead and cadmium.

Levels are monitored as part of the Food Safety Management System, from grain intake through to the finished malt.

NITROSAMINES

SKY MALT products are tested regularly for N-nitrosodimethylamine (NDMA). Levels are below the technical guidance value of 2.5 µg/kg for malt.

GIBBERELIC ACID

No gibberellic acid or other germination accelerators are used in the malting process.

IONISING RADIATION

SKY MALT products are not treated with ionising radiation and comply with the requirements of Directive 1999/2/EC concerning foods and food ingredients treated with ionising radiation.

PACKAGING

Bags, big bags and liner bags are suitable for food contact and comply with Regulation (EC) No. 1935/2004.
