



VIENNA

CLASSIC MALTY AND BISCUIT FLAVORS, WITH A RICH GOLDEN HUE. IT HAS ENOUGH DIASTATIC POWER TO BE USED AS A BASE MALT UP TO 100% IN CERTAIN BEER STYLES, AND IT CAN BE USED AS A SPECIALTY MALT TO INTENSIFY MALT FLAVOR.

Vienna Malt is a versatile two-row malt. A specialized kilning process increases the malt sweetness and aroma, and imparts a subtle biscuit or cracker flavor. It contributes rich, golden hues in the final beer.

MALT CHARACTERISTICS

MALT TYPE:

**BASE OR
SPECIALTY
MALT**

COLOR /
APPEARANCE:

**RICH,
GOLDEN
HUES**

FLAVOR
CONTRIBUTION:

**MALTY,
SLIGHTLY
BISCUITY**

BEER STYLES:

**AMERICAN AND
EUROPEAN ALES
AND LAGERS**

COLOR(L): **2.8-3.6**

VARIETIES: **AMBA APPROVED**

TYPICAL ANALYSIS

ASSORTMENT ON 6/64" +7/64"	85 minimum	DIASTATIC POWER (°L)	155 to 180
ASSORTMENT THROUGH 5/64"	1.5 maximum	ALPHA-AMYLASE	55 minimum
MOISTURE	4.0 to 4.8	TOTAL PROTEIN	11.0 to 12.0
FINE GRIND EXTRACT, DRY BASIS	82.0 minimum	SOLUBLE PROTEIN	5.4 to 6.2
COARSE GRIND EXTRACT, DRY BASIS	80.6 minimum	KOLBACH INDEX	48 to 52
FINE-COARSE DIFFERENCE	1.4 maximum	VISCOSITY	1.48 maximum
COLOR (SRM)	3.0 to 3.6	BETA-GLUCAN	130 maximum
USAGE	Up to 100%	FREE AMINO NITROGEN	200 to 250

PRODUCT DETAILS

BAGS:
55LBS

TOTES
2200 LBS

BAGS PER PALLET:
40 BAGS OR 1 TOTE

MAX WEIGHT/PALLET:
2200 LBS



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