



BASE MALT

VIENNA

Vienna Malt is a versatile two-row malt. A specialized kilning process increases the malt sweetness and aroma, and imparts a subtle biscuit flavor. It contributes rich, dark golden hues in the final beer. It has enough diastatic power to be used as a base malt up to 80% in certain beer styles, and it can be used as a specialty malt to intensify malt flavor.

TO PLACE AN ORDER, PLEASE CALL (844) 546-MALT OR EMAIL CustomerService@Malteurop.com

SWEET AND SUBTLE MALT FLAVOR. STRAW YELLOW TO LIGHT GOLDEN COLOR.

TYPICAL ANALYSIS

Assortment On 6/64" +7/64"	85 minimum
Assortment Through 5/64"	1.5 maximum
Moisture	4.0 to 4.8
Fine Grind Extract, Dry Basis	82.0 minimum
Coarse Grind Extract, Dry Basis	80.6 minimum
Fine – Coarse Difference	1.4 maximum
Color (L)	3.0 to 3.6
Diastatic Power	155 to 180
Alpha-amylase	55 minimum
Total Protein	11.0 to 12.0
Soluble Protein	5.4 to 6.2
Kolbach Index	48 to 52
Viscosity	1.48 maximum
Beta-glucan	130 maximum
Free Amino Nitrogen	200 to 250

MALT CHARACTERISTICS

Malt Type	Base malt or specialty malt
Flavor Contribution	Enhanced malt flavor & aroma, slightly toasty
Color/Appearance	Rich, dark golden
Beer Styles	Provides a flavorful base for most beers
Usages	Up to 100%
Varieties	AMBA approved

PRODUCT DETAILS

Bags	50 lbs.
Totes	2,000 lbs.
Bags Per Pallet	40 Bags or 1 Tote
Max Weight/Pallet	2,000 lbs.