

PRODUCT INFORMATION & TYPICAL ANALYSIS

Caramel Vienne 20L Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy	0% / 5% / 95%
Plump	70%
Thru	5%
Moisture	4.5%
Extract FG, Dry Basis	75.5%
Color	20° Lovibond

ITEM NUMBER

5408	Whole Kernel, 50-pound bag
.....	Not available in preground

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Caramel Malt
- Flavor: Caramel, malty
- Color: Golden hues
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CHARACTERISTICS / APPLICATIONS

- Excellent in Vienna-style lagers and Belgian-style Abbey Ales.
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The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.