

## PRODUCT INFORMATION & TYPICAL ANALYSIS

### Vienna Malt

#### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	95% / 5% / 0%
Plump .....	80%
Thru .....	2%
Moisture .....	3.8%
Extract FG, Dry Basis .....	77.5%
Extract CG, Dry Basis .....	76.5%
Extract FG/CG Difference .....	1.0%
Protein .....	12.0%
S/T .....	36.0
Alpha Amylase .....	40
Diastatic Power (Lintner) .....	130
Color .....	3.5° Lovibond

#### ITEM NUMBER

5353 .....	Whole Kernel, 50-pound bag
5630 .....	Preground, 50-pound bag

#### 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 CONTRIBUTIONS

- Malt Style: Base / Specialty Malt
- Flavor: Slightly malty  
Warm with a light biscuit note
- Color: Contributes hues leaning toward golden / light orange

#### CHARACTERISTICS / APPLICATIONS

- Use as a base malt or high percentage specialty malt
- High temp kilned malt that retains a great enzyme package for use as a base malt
- Typical styles are Vienna, Oktoberfest / Marzen, Alt and all dark lagers
- Produced in the U.S.A. from AMBA/BMBRI recommended 6-Row malting varieties
- 5-10% When used as one of several High Temp Kilned Malts to develop malty flavor in Vienna, Marzen, Oktoberfest, Bock, Bavarian Weizen and other beers characterized by intense to complex malty flavor
- 25% For pronounced malty flavor
- 70-90% Base malt

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.