

CARAMEL VIENNE MALT 20L

FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

TYPICAL ANALYSIS

Plump.....70%
Thru.....5.0%
Moisture.....4.5%
Extract FG, Dry Basis78.0%
Color 20 SRM

ITEM NUMBER

7051 Whole Kernel, 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 Roasted Malts may begin experiencing a slight flavor loss after 18 months.

APPLICATIONS

Adds flavors unique to Vienna-style lagers and Belgian-style Abbey Ales

MALT STYLE

Drum Roasted Specialty Malt

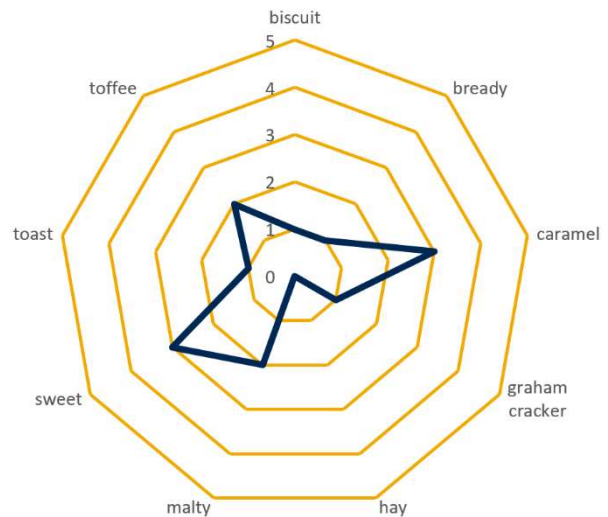
SENSORY CHARACTERISTICS

Color..... Golden hues
Flavor..... Soft toffee, caramel, malty

SUGGESTED USAGE RATES

3-10% Frequently used in Vienna-style lagers and Belgian-style Abbey Ales

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

CHARACTERISTICS

- Flavors reminiscent of traditional kiln made Caramels
- Subtle notes of sweet caramel and toffee complimented by sweet malty and bready notes