

VIENNA TYPE MALT

Vienna type malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin.

Vienna Type Malt can be used up to 100% for slightly dark but not aromatic beers or for slight corrections of the colour without adding malty aroma compounds to the beer. Typical ratio for the use would be 10-20%.

It is recommended for pale types with rich body such as Helles or Bohemian type at 10-20%

SPECIFICATIONS

Parameter	Unit	Specification
Moisture	%	max 4.5
Extract, dry matter	%	min 80.5
Protein, dry matter	%	max 11.0
Soluble Nitrogen	mg/100g	650 - 750
Kolbach-Index	%	38 - 45
Wort Colour	EBC ASBC	8 – 12 3.5 – 5.0
Viscosity, 8.6%	mPas	max 1.65
Friability	%	Min 78
Glassy Kernels	%	max 2.0

The Malt is produced according to the EU standard concerning Food Hygiene and complies with the German Purity Law of 1516. Regular checks for all parameters and monitoring schemes for contaminants ensure consistent quality and safety. Typically available in 25 or 50 kg bags.