



# VIENNA MALT



## TYPICAL ANALYSIS

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

Revised March 2016

## MALT CHARACTERISTICS

<b>Barley Type</b>	Two-row
<b>Malt Type</b>	Base malt or specialty malt
<b>Flavor Contribution:</b>	Enhanced malt flavor and aroma, slightly toasty
<b>Color/Appearance:</b>	Rich, dark golden
<b>Beer Styles:</b>	Provides a flavorful base for most beers
<b>Usages:</b>	Up to 100%
<b>Examples:</b>	Vienna Lager, Märzen Bocks
<b>Varieties:</b>	AMBA approved

