

BREWER'S SPECIAL

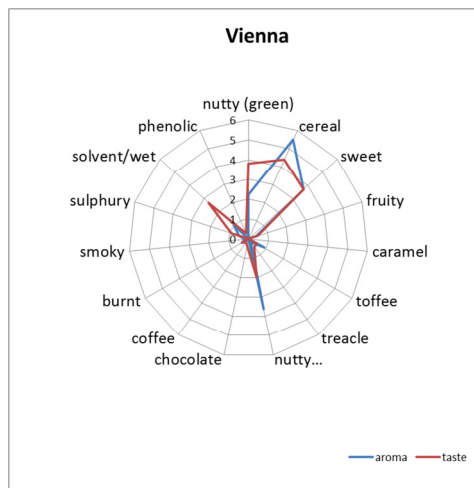
# Viking Vienna Malt



## MALT CHARACTER

Vienna malt is cured at slightly higher temperatures than pilsner malt. Consequently Vienna Malt gives a golden coloured beer and increases body and fullness. Due to the higher curing temperature, the enzyme activity of Vienna Malt is slightly lower than that of Pilsner Malt. Flavour of Vienna malt is subtle including some sweetness and aromas of caramel. Slightly nutty sensations and hints of toffee can also be found.

## FLAVOUR CONTRIBUTION



## APPLICATIONS

Vienna Malt is well suited for relatively pale coloured beers. Typical application is to enhance colour and aroma of light beers. Vienna also has its own beer type, Vienna lager, which is famous for its deep golden colour and malty taste.

## MALT SPECIFICATION

moisture	%	max. 4.5
extract fine	% dm	min. 79.0
colour	°EBC	6 - 8
pH		5.8 - 6.1
FAN	mg/l	min. 130
saccharification	min	max 15
degree of fermentation	app. %	min 78
viscosity	mPas	1.4 - 1.6
diastatic power	WK dm	min. 200

## PACKAGING

Vienna malt is available in bulk, big bags and 25 kg pp/pe bags.

## STORAGE AND SAFETY

Malt should be stored in a cool (< 20 °C), dry (< 40 RH %) and odourless place. Under these conditions the shelf-life of malt is minimum one year.

Keep malts away from hot surfaces and do not inhale the malt dust.

**GENERAL REMARKS**

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Our malts are produced according to ISO 9001, ISO 22000 and ISO 14001.

Organic certificates are permitted locally

No GMO raw materials are used

All the used barley varieties are tested and approved for malting and brewing

Analysis of our malts are carried out according to EBC Analytica (or similar) when possible

Product descriptions are subjectible to crop changes

# DID YOU KNOW?

*Main malting barley varieties in Finland are Barke, Tipple Fairytale, Harbinger and Propino. Among those Barke and Tipple are the two biggest ones. All these varieties show good farming performance in our Northern circumstances.*