

BREWER'S CLASSIC

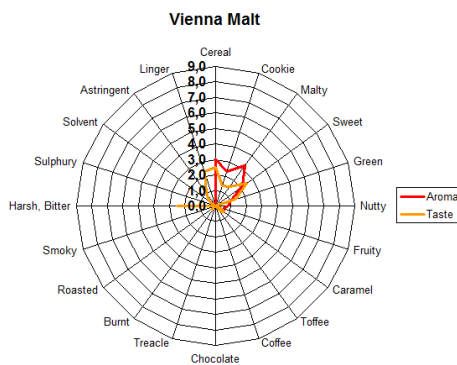
Viking Vienna Malt



MALT CHARACTER

Vienna Malt is cured at slightly higher temperatures than pilsner malt. Consequently Vienna Malt gives a golden colored 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. Flavor of Vienna Malt is subtle, including maltiness, some sweetness and hints of caramel aromas. Slightly nutty sensations can also be found.

FLAVOR CONTRIBUTION



APPLICATIONS

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

MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 79.0
color	°EBC	7–10
free amino nitrogen	mg/l	min. 130
saccharification	min.	max. 15

Other typical analysis values

friability	%	min. 80
protein	% d.m.	max. 11.5

PRODUCTION AND PACKAGING

Vienna Malt is produced in Finland and Poland.

As a standard malt is available in bulk, containers, big bags and 25 kg pp bags.

STORAGE AND SAFETY

Malt should be stored in a cool (< 20°C), dry (< 40 RH %) and odorless 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

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

Organic, Kosher and other specific certificates are granted locally.

No GMO raw materials are used.

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

Product descriptions are subjectable to crop changes.

DID YOU KNOW?

Vienna type beers are typically served from big beer glasses of one liter. Due to a bit higher alcohol content of those beers and good drinkability of that style this may lead to "bierkopf" phenomena next morning. Be careful!