



**WEYERMANN® BARKE® VIENNA MALT**

Made from the finest German two-row historic summer brewing barley Barke®. The long-loved characteristic malt aroma of Barke® is the perfect base for intensely flavourful bright lager beers. This malt brings gold-colored hues to the beer and promotes full-bodiedness.

**Sensory:** intense malt-sweet, light toffee, honey and nut notes; amused, soft mouthfeel

**Heirloom malt for malt aromatic beer styles, typically for:**

- **Pale Lager;** Festbier, Vienna Lager, India Pale Lager
- **Amber Lager;** Franconian Rotbier, Bamberger Maerzen, Rauchbier
- **Strong Lager;** Imperial Pilsener
- **Bock;** Helles Bock, Dark Bock, Double Bock
- **Wheat Beer;** Dunkles Weizen, Weizenbock
- **Pale Ale;** American Pale Ale
- **Amber Ale;** Scottish Ale, Heavy and Export, Bière de Garde, English Pale Mild Ale, Extra Special Bitter
- **Brown Ale;** English Dark Mild Ale
- **IPA;** American IPA, Red IPA
- **Porter;** Baltic Porter, Brown Porter, Robust Porter
- **Strong Ale;** English Barley Wine, Imperial Red Ale

**Recommended addition:** up to 100%

**Enzyme activity:** high

**Color:** 6.0 – 9.0 EBC | 2.7 – 3.8 Lovibond

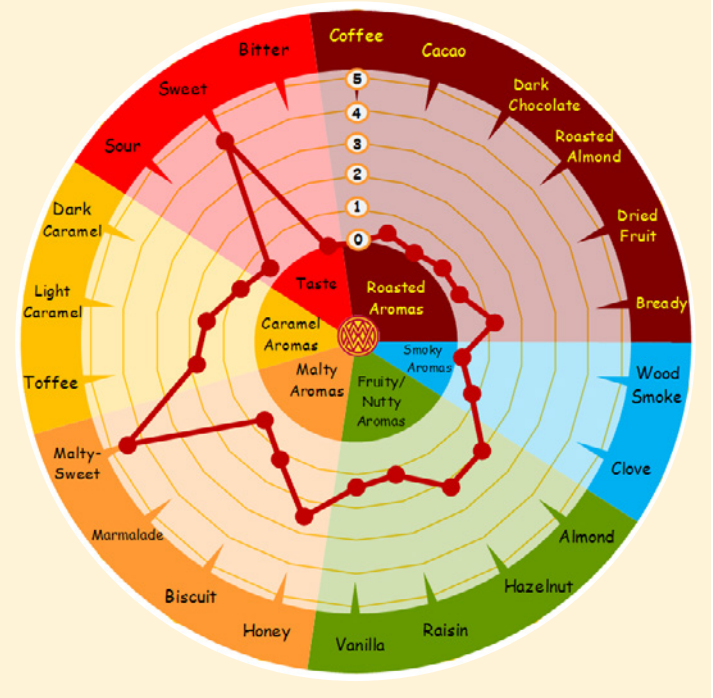


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**Shelf life:** When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 18 months if unopened.

**WEYERMANN® MALT AROMA WHEEL®** **WORT**

Weyermann® Barke® Vienna Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5.5	%
Extract (dry substance)	79		%
Color (EBC)	6	9	EBC
Color (Lovibond)	2.7	3.8	Lovibond
Protein (dry substance)	9.5	11.5	%
Kolbach Index	37	44.5	%
Hartong Index 45°C	34	44.5	%
Saccharification time		20	min
Viscosity (8.6%)		1.65	m Pa s
Friability	80		%
Glassy Kernels		3.5	%