

**WEYERMANN® VIENNA MALT**

Made from the finest German quality brewing barley. Ideal for brewing gold-colored beers and promoting a full-body in the beer.

Sensory: malty-sweet, light honey and nutty notes

Special brew malt for light and dark beer styles, typically for:

- **Pale Lager;** International Amber Lager, Czech Amber Lager, Festbier, Kellerbier, Dortmunder Export, India Pale Lager
- **Amber Lager;** Vienna Lager, Scandinavian Red, Franconian Rotbier, Bamberger Maerzen, Rauchbier
- **Bock;** Helles Bock, Dark Bock, Double Bock
- **Strong Beer;** Imperial Pilsner
- **Wheat Beer;** Dark Wheat, Wheat Bock
- **Pale Ale;** Kölsch Style, Belgian Pale Ale
- **IPA;** American IPA, Red IPA
- **Amber Ale;** Bière de Garde, Altbier
- **Porter;** Baltic Porter
- **Stout;** Oyster Stout
- **Strong Ale;** American Barley wine, Imperial Red Ale
- **Sour Ale;** Flanders Red Ale

Recommended addition: up to 100%

Enzyme activity: high

Color: 6,0 – 9,0 EBC | 2.7 – 3.8 Lovibond



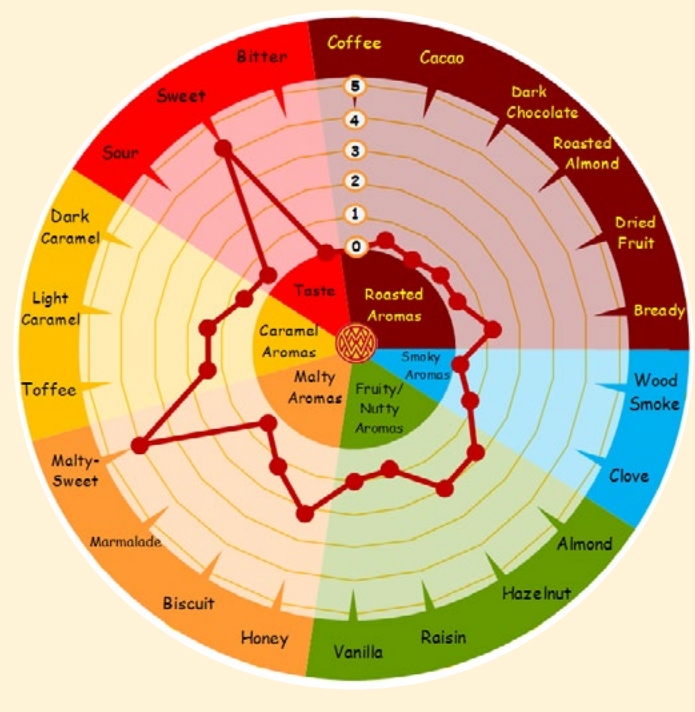
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®**WORT**

Weyermann® 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	12,5	%
Kolbach Index	37	45,5	%
Hartong Index 45°C	34	44,5	%
Saccharification time		20	min
Viscosity (8.6%)		1,65	m Pa s
Friability	75		%
Glassy Kernels		3,5	%