



## 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 Pilsner
- **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



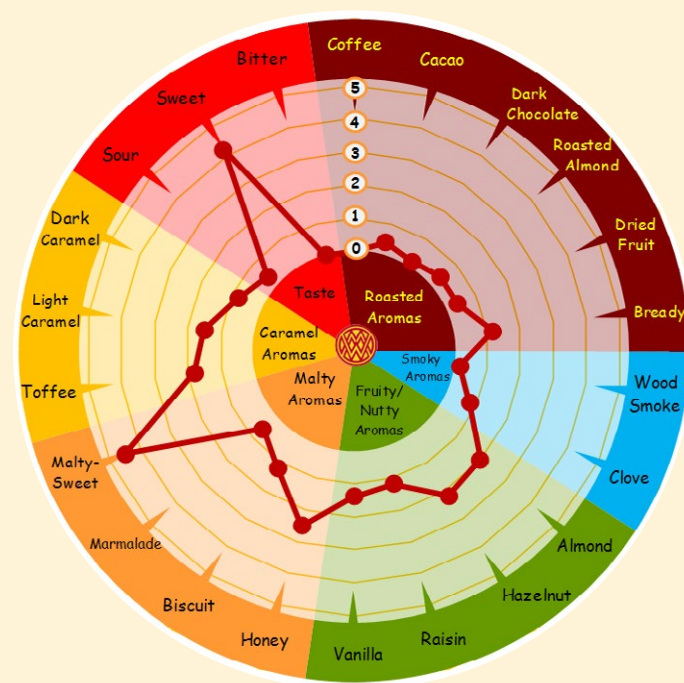
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 24 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    | %        |
| Saccharification time   |         | 20      | min      |
| Viscosity (8.6%)        |         | 1.65    | m Pa s   |
| Friability              | 80      |         | %        |
| Glassy Kernels          |         | 3.5     | %        |