



Productspecification: Vienna

Vienna malt made of selected local summer malting barley. The pleasant strong malt aroma gives a slight amber color and enhances the malt character of all beers.

Parameter	Minimum	Maximum	Unif	
Water content		5,0	%	
Fine grist in dry matter	80,5		%	
Extract difference	1,0	2,0	%	
Wort colour	6,0	8,0	EBC	
Boiled wort colour	9,0	11,0	EBC	
Hartongindex 45° C	36,0	38,0	%	
Protein content in dry matter	10,0	11,5	%	
Soluable nitrogen (dry matter)	650,0	750,0	mg/100g	
Degree of protein modification	38,0	42,0	%	
pH of congress wort	5,75	5,95		
Viscosity	1,50	1,55	mPas	
Friability	80,0		%	
Glassiness		2,0	%	
Raw material summer malting barley		Appearance	light brown grains, evenly light brown inside of grains	
Origin Germany	origin Germany		bulk loading, BigBag and 25kg bag	
Ingredients barley, water		Shelf life	at least 24 months when stored in a cool, dry place (max. 18° C)	
		Available qualities	conventional, EU organic, Bioland, Bio Suisse Organic	

Status: 07/2024