# VIENNA MALT





# HIGHLY KILNED



Vienna Malt is a well-modified lager malt, meticulously crafted to bring depth and character to your beers. With an elevated malt colour, it is designed to add a delightful toasty essence, particularly suitable for darker lagers. While Vienna Malt can constitute 100% of your grist, it is commonly employed to contribute body, mouthfeel, and distinctive toffee flavours to lager beers. Ideal for creating Vienna or Märzen style lagers, where it typically makes up 10-15% of the grist, blending harmoniously with normal lager malt and, at times, Caramalt. This malt undergoes a thorough steeping and germination process, resulting in a well-modified lager malt. The unique colour profile is achieved through kilning at higher temperatures than usual for lager malts, ensuring Vienna Malt stands out as a premium choice for brewers seeking excellence in their creations.

TASTING WHEEL

### TYPICAL ANALYSIS

	IOB	EBC	ASBC	
MOISTURE % MAX	3.5	3.5	3.5	
EXTRACT DM (MIN)	305	80.5	80.5	
COLOUR RANGE °EBC/°SRM	6.0 - 8.0	8.0-10.0	3.0-4.0	
TOTAL NITROGEN/PROTEIN % DM (MAX)	1.8	1.8	11.3	
SNR/KI/ST RATIO	36.0 - 42.0	40.0 - 46.0	40.0 - 46.0	
DIASTATIC POWER °IOB/°WK/°L (MIN)	42	145	50	

### DETAILS

SUGGESTED USE:

Used for making dark lager beer of the Vienna or Märzen style.

FLAVOUR PROFILE:	Provides sweet worts and light golden to orange			
TEAVOOITT HOTIEE.	hues			

Up to 100%

AVAILABLE PACKAGING:

**INCLUSION RATE:** 

1 tonne tote, 500kg tote, 25kg bags



Find this malt, and our full range of malts on our website at: www.bairds-malt.co.uk

### WWW.BAIRDS-MALT.CO.UK

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## **BAIRDS MALT** QUALITY MALT SINCE 1823