



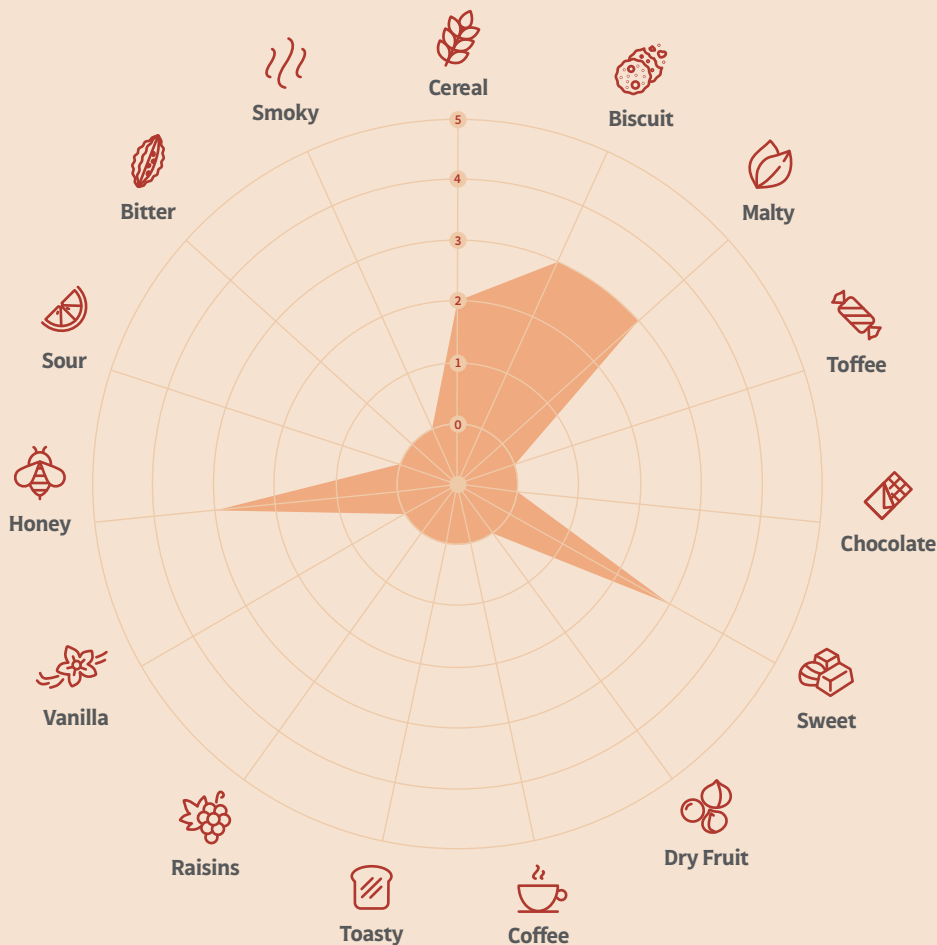
VIENNA MALT



JOE WHITE MALTINGS ¹⁸/₅₈

Description

Kilned at a higher temperature than Pale and Ale malts but still retaining sufficient enzyme activity to be used as a base malt, Vienna imparts a light golden to orange colour and a distinctive nutty aroma.



Main Aromas



Beer Style & Inclusion Rate

Ideal for Vienna Lager, Märzen, Dunkelweizen and Bock, up to 70%

Specifications

Colour (EBC)	5.0-10.0
Extract (%)	Min. 78.0
Moisture (%)	Max. 5.0
Total protein (%)	9.0-11.5
Enzymatic Activity (WK)	Min. 150

Packaging Options

25kg bag, 1mt bag, in bulk