

VIENNA MALT



TASTING NOTES

A MEDLEY OF CARAMELISED SUGAR, FRUIT AND BREAD, WITH LAYERS OF SUBTLE SPICES

BEER STYLES	USAGE RATE	RECIPE
<i>Vienna lager, altbier, kellerbier, kolsch</i>	<i>Up to 100%</i>	<i>Crisp Vienna Lager See page 118</i>

In the 1840s English maltsters developed air kilning techniques that would pave the way for light coloured beers. German brewers took this technique back to Vienna and Munich respectively and the malt styles were born.

Our Vienna Malt is made from English 2-row spring barley and is kilned to a slightly higher temperature than our Best Ale Malt. The result is a golden hued wort with a sweet, bread like aroma and flavour. Since it is a conventionally kilned malt, Vienna can be used as a base and is perfect creating its namesake, Vienna lager, in addition to other styles.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	302 L°/kg	79.8%	79.8%
COLOUR	5.0-9.0 EBC	5.5-9.9 EBC	2.5-4.2 °L
TN/TP	1.30-1.65%	8.0%-10.0%	8.0-10.0%