

HIGHLY KILNED
VIENNA

BAIRDS MALT
QUALITY MALT SINCE 1823



BASE MALTS

VIENNA



Vienna malt is a well-modified lager malt with an elevated malt colour to add character and toastiness to beers, in particular darker lagers. It can be used as 100% of your grist but more commonly forms around 10 -15% of the grist.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
Moisture:	3.5% max	3.5% max	3.5% max
Extract (0.7/0.2mm), dry	305 LDK min	80.5% min	80.5% min
Colour (EBC/SRM Units)	4.0 - 6.0 °EBC	8.0 - 10.0 °EBC	3.0 - 4.0 °SRM
Total Nitrogen/Protein, dry	1.80% max	1.80% max	11.3% max
SNR /KI /ST Ratio	36.0 - 42.0	40.0 - 46.0	40.0 - 46.0
Diastatic Power	42 IoB min	145 WK min	50 °L min

DETAILS

SUGGESTED USE: Used for making dark lager beer of the Vienna or Märzen style

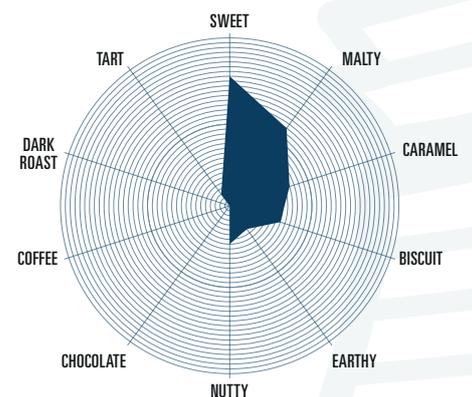
FLAVOUR PROFILE: Provides sweet worts and light golden to orange hues

INCLUSION RATE: 10 - 15%

AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

Find out more about Highly Kilned Malt at:
www.bairds-malt.co.uk/our-malts/highly-kilned-malts/

TASTING WHEEL



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