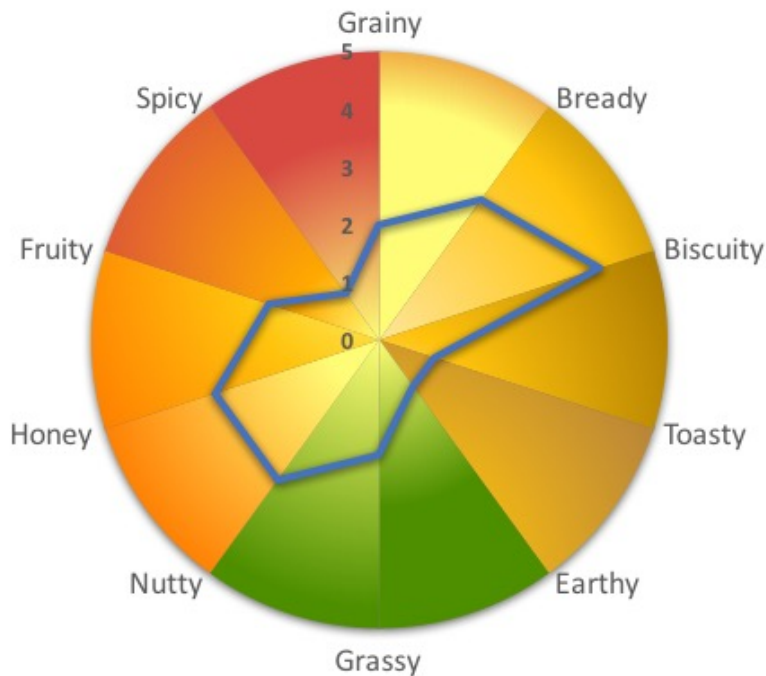


MALT	DESCRIPTION		STYLE	%										
VIENNA 2.9 SRM/2.7 L	A rich and flavorful alternative to a standard base malt that utilizes a blend of 2-row barleys. Kilned with a gentle Munich-style approach that develops tons of biscuit and honey character while preserving enzymatic activity.		Helles Festbier Lagers	50-100%										
	Variety: Proprietary 2-row blend Origin: NC/VA/TN													
Standard Analysis	Moisture	Friability	Extract FGDB	Color °SRM	β-glucan mg/L	Soluble Protein %	Total Protein %	S/T %	FAN mg/L	Diastatic Power °L	Alpha Amylase D.U.	Filtration Time	Clarity	pH
Vienna	4.9	90.7	78.8	2.93	58	4.72	11.2	42.1	173	125	43.1	normal	clear	5.91



FLAVOR ASSESSMENT



MILLING RECOMMENDATIONS:

- Gap setting 0.035"
- Kernel size 6/64"

STORAGE RECOMMENDATIONS:

- Cool, dry place
- Use within 6 months for optimal freshness

LABORATORY ANALYSIS:



QUESTIONS/RECIPE IDEAS?

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