

PRODUCT INFORMATION & TYPICAL ANALYSIS

CBW[®] Goldpils[®] Vienna LME

Typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

TYPICAL ANALYSIS

Solids	79%
Fermentability.....	75%
FAN (syrup As-Is).....	3500
*Color (8° Plato)	6.0° Lovibond

CARBOHYDRATE PROFILE (100g as-is) (Dry Basis)

Glucose.....	10	13%
Maltose.....	37	45%
Maltotriose.....	11	14%
Higher Saccharides.....	14	19%

BULK DENSITY AND VISCOSITY

Temp (°F)	Density (lbs/gal)	Viscosity (cP)
80	11.78	12,000
100	11.73	4,000
120	11.67	1,500

INGREDIENTS

Goldpils[®] Vienna Malt, Water

FLAVOR

Rich malty flavor, hint of biscuity notes

USAGE INFORMATION

<u>Desired O.G.</u>	<u>Plato</u>	<u>Lbs/Gal</u>	<u>Lbs/Brl</u>	<u>Color</u>
1.020	5.1	.55	17.0	4
1.030	7.5	.82	25.3	6
1.040	10.0	1.10	34.0	8
1.050	12.3	1.36	42.3	9
1.060	14.7	1.64	51.0	11

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a cool, dry location. Unopened bags best if used within 24 months from date of manufacture.

Product is hygroscopic.

Storing opened bags is not recommended.

ITEM NUMBERS:

7036	3.3-pound HB Canister
7035	5-gallon,60-pound food grade plastic pail

FEATURES & BENEFITSS

- CBW[®] Goldpils[®] Vienna Malt is a superb example of this classic malt.
- Less sweet than Pale Ale Malt, it is a rich base malt that offers complexity and depth with a toasted note at the finish for your classic Vienna, Oktoberfest and Marzen beers.
- It finishes exceptionally clean and contributes light golden hues.
- Use in any beer style that benefits from rich malty character.
- CBW[®] Goldpils[®] Vienna Malt is less modified than Pale Ale Malt and less intensely kilned than Munich Malts. As a result it delivers malty flavor with less sweetness than Pale Ale Malt and less color than Munich Malts.
- For all-grain brewers, advantages of using extract in a brewhouse include:
 - Save time
 - Increase capacity/boost productivity
 - Extends the brew size by adding malt solids to the wort
 - Boost gravity
 - Adjust color
 - Improve body and head retention
- Briess Malt & Ingredients Company is the only vertically integrated malting company in North America. That means we make our pure malt extracts from our own malt so you are assured of receiving only the fullest flavored, freshest, pure malt extracts for top brewhouse performance.

APPLICATIONS

- All styles of extract beer, and to adjust the color, flavor and gravity of all grain beers
- CBW[®] Goldpils[®] Vienna can be used in the production of extract beers and to adjust the color, flavor and gravity of all grain beers: