

PRODUCT INFORMATION

Caramel Vienne 20L Malt WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	0% / 5% / 95%
Plump	70%
Thru.....	5%
Moisture	4.5%
Extract FG, Dry Basis.....	75.5%
*Color	20
*°Lovibond, Series 52, ½" Cell	

STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.
Store at temperatures of <90 °F.

FLAVOR

Caramel, Malty

COLOR CONTRIBUTION

Golden

ITEM NUMBERS AND PACKAGING OPTIONS

5408 50-pound bag

KOSHER CERTIFICATION

UMK Pareve

CHARACTERISTICS AND APPLICATIONS

- Caramel Vienne 20L Malt is a caramel malt that contributes both mild caramel sweetness and maltiness.
- Adds golden color
- Excellent in Vienna-style Lagers and Belgian-style Abbey Ales.
- Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. 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.

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