Goldpils® Vienna Malt

**TYPICAL ANALYSIS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mealy / Half / Glassy</td>
<td>98% / 2% / 0%</td>
</tr>
<tr>
<td>Plump</td>
<td>90%</td>
</tr>
<tr>
<td>Thru</td>
<td>1%</td>
</tr>
<tr>
<td>Moisture</td>
<td>3.5%</td>
</tr>
<tr>
<td>Extract FG, Dry Basis</td>
<td>80.0%</td>
</tr>
<tr>
<td>Extract CG, Dry Basis</td>
<td>78.0%</td>
</tr>
<tr>
<td>Extract FG/CG Difference</td>
<td>2.0%</td>
</tr>
<tr>
<td>Protein</td>
<td>12%</td>
</tr>
<tr>
<td>S/T</td>
<td>35</td>
</tr>
<tr>
<td>Alpha Amylase</td>
<td>45</td>
</tr>
<tr>
<td>Diastatic Power (Lintner)</td>
<td>80</td>
</tr>
<tr>
<td>Color</td>
<td>3.5º Lovibond</td>
</tr>
</tbody>
</table>

**ITEM NUMBER**

- 6659.......................... Whole Kernel, 50-pound bag
- 6660............................ Preground, 50-pound bag

**CERTIFICATION**

- Kosher: UMK Pareve

**STORAGE AND SHELF LIFE**

Store in a temperate, low humidity, pest free environment at temperatures of <90 ºF. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and pregound malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

**AVERAGE SENSORY PROFILE***

*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash¹ wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.
Goldpils® Vienna Malt (Continued)

FLAVOR & COLOR CONTRIBUTIONS

- **Malt Style:** Specialty Base malt
- **Flavor:** Rich malty flavor
  - Hint of biscuity notes
  - Finishes exceptionally clean
- **Color:** Contributes light golden color

CHARACTERISTICS / APPLICATIONS

- 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.
- 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.
- Sufficient enzyme level to support the inclusion of even the most demanding specialty malts without extending the brewing cycle.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

SUGGESTED USAGE LEVELS

- **Up to 100%** Vienna and Oktoberfest/Marzen beer styles.
  - Ales and rich, full flavored dark beers.
- **10% or more** All but the lightest beer styles for additional flavor.
  - Especially helpful for developing warm, malty and light biscuity flavors.
- **10-15%** High gravity beers like a Bock Beer, more in low gravity beers.

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.

1The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.

Rev: February 2, 2016