



## DARK VIENNA MALT SPECIFICATION



MALT PARAMETER	VALUE
Moisture (%)	max 5,0
Extract, fine (dry matter of malt) (%)	min 80,0
Wort color (EBC)	7,0-15,0
Protein in dry matter of malt (%)	max 11,5
Foreign matter (%)	max 0,5
Pass through the sieve (2,20x20) mm (%)	max 2,0

VIENNA MALT is produced from two-row spring malting barley with the use of the same technology as for Pilsen malt, but it is kilned at higher temperatures. This allows to obtain a golden-colored wort with a sweet bread-like flavour and aroma. Vienna malt can be used not only in addition to other types of malt, but also as the base malt.

### APPEARANCE

Homogeneous grain mass without moldy grain and grain pest

### SMELL

Concentrated malty. Not allowed: sour, mould smell, etc.

### TASTE

Malty, sweet. Off-flavors are not allowed

### COLOR

From light yellow to yellow. Greenish and dark tones are not allowed



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