

PRODUCT INFORMATION SHEET

GOLDPILS® VIENNA MALT

FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties

This 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

Mealy / Half / Glassy	100% / 0% / 0%
Plump	90%
Thru	1%
Moisture	3.5%
Extract FG, Dry Basis	80.0%
Extract CG, Dry Basis	78.0%
Protein	11.5%
S/T	38.0
Alpha Amylase	45
Diastatic Power (Lintner)	95
Color	3.5 SRM

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 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture.

APPLICATIONS

Rich base malt that offers complexity and depth with a toasted note at the finish

MALT STYLE

Specialty base malt

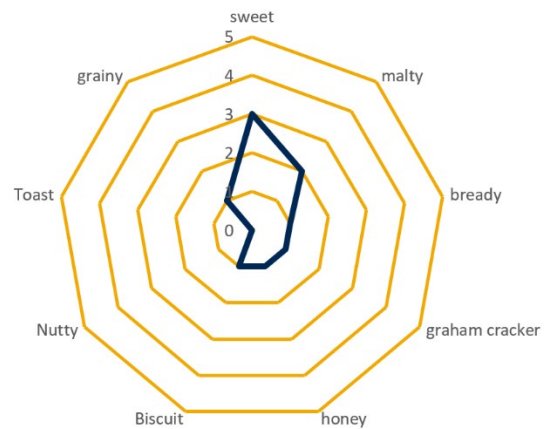
SENSORY CHARACTERISTICS

Color Contributes light golden color
Flavor Rich malty; hints of biscuity notes; finishes exceptionally clean

SUGGESTED USAGE RATES

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

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

CHARACTERISTICS

- A superb example of a classic Vienna malt
- Finishes exceptionally clean and contributes light golden hues
- Use in any beer style that benefits from rich malty character
- Great for classic Vienna, Oktoberfest, and Marzen beers
- Less modified than Pale Ale Malt and less intensely kilned than Munich Malts, delivering malty flavor with less sweetness than Pale Ale 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