

PRODUCT INFORMATION & TYPICAL ANALYSIS

Goldpils[®] Vienna Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy	98% / 2% / 0%
Plump	90%
Thru	1%
Moisture	3.5%
Extract FG, Dry Basis	80.0%
Extract CG, Dry Basis	78.0%
Extract FG/CG Difference	2.0%
Protein	12%
S/T	35
Alpha Amylase	45
Diastatic Power (Lintner)	80
Color	3.5° Lovibond

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. 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.



BRIESS®

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All Natural Since 1876

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PRODUCT INFORMATION & TYPICAL ANALYSIS

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.

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