



VIENNA

BASE MALT

ANALYSIS

Moisture (%)	≤5
Color (°L)	5.0/ 7.0
Fine Grind Extract	≥80
F/C	≤2.5
Mash (min)	10-15

DESCRIPTION

German-inspired profile with fresh bread flavors and subtle caramelized and biscuit notes.

NOTES

Ideal for adding aromatic depth, texture, and color. Particularly well-suited for Vienna Lager, Märzen, and Oktoberfest styles.

SUBSTITUTIONS

Can replace most Vienna-type malts and even some light Munich malts.

APPLICATIONS

A versatile base malt that develops a rich, rounded malt backbone with light toasted notes. Ideal for Vienna Lagers, amber lagers, and certain malt-forward ales where balance and depth are desired.

