

Craftsmanship. That's what it takes to make outstanding malt and beer alike. It's why brewers have relied on our Vienna malt to be at the heart of their craft for generations.





Our Vienna malt is created with attention to modification, flavor development and enzyme preservation. Whether used as a base malt, or an addition to a recipe, Vienna malt is a great malt-forward product.

DETAILS	
SUGGESTED USE	Pale ale, IPA, amber ale, Vienna, Märzen and more
FLAVOR PROFILE	Sweet, malty, mildly biscuit, bready
COLOR PROFILE	Copper
INCLUSION RATE	Up to 100%
AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag

 ASBC COLOR
 4

 MOISTURE (%)
 3.7

 PROTEIN (%)
 11.5

**TYPICAL ANALYSIS** 



IT'S YOUR MALT.

Learn more about Vienna at

**MALT/VIENNA/** 

The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes a sixth sense, a knowing when flavor, depth, color and character of the malt is just right. It takes an intuition and an instinct that takes decades to master. We call it *soul*.

GREATWESTERNMALTING.COM/GWM/SPECIALTY-

For 80 years, it has been our passion to make perfect malt for craft brewers and distillers like you. Thank you for choosing us to be at the heart of your craft. GREAT WESTERN MALT THE HEART OF YOUR CRAFT A GrainCorp business

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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 on information, no statement is to be construid as violating any patient or copyright.