

Harsdorfer Malzfabrik

Frank Schütz e.K.

Status: 01/2023

Productspecification: Schuema®Vienna

Vienna malt made of selected local summer malting barley. The pleasant strong malt aroma gives a slight amber color and enhances the malt character of all beers.

Raw material: summer malting barley

Origin: Germany

Ingredients: barley, water

Parameter	Minimum	Maximum	Unit
Water content		5,0	%
Fine grist in dry matter	80,5		%
Extract difference	1,0	2,0	%
Wort colour	6,0	8,0	EBC
Boiled wort colour	9,0	11,0	EBC
Hartongindex 45° C	36,0	38,0	%
Protein content in dry matter	10,0	11,5	%
Soluable nitrogen (dry matter)	650,0	750,0	mg/100g
Degree of protein modification	38,0	42,0	%
pH of congress wort	5,75	5,95	
Viscosity	1,50	1,55	mPas
Friability	80,0		%
Glassiness		2,0	%

Appearance: light brown grains, evenly light brown inside of grains

Packaging: bulk loading, BigBag und 25kg Bag

Shelf life: at least 24 months when stored in a cool, dry place (max. 18°C)

Available qualities: conventional, EU organic, Bioland