

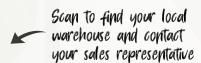


Vienna malt is created with attention to flavor development and malt complexity. Great for brewing full-bodied beers with rich malt and light biscuit characteristics.

TYPICAL	ANALY	SIS

COLOR SRM	3.5 - 4.5	COLOR PROFILE	Gold
MOISTURE (%)	4.2	INCLUSION RATE	Up to 100%
PROTEIN (%)	12.5	SUGGESTED USE	Vienna Lager, Kölsch, IPA, Pale Ale, Session Ale and
EXTRACT (%)	80.0		Märzen
DP	100	AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag
FLAVOR PROFILE	Sweet, malty, mild biscuit, bready	TADT	SWEET







IT'S YOUR MALT.

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 the 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*.

For over 85 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.

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 construed as violating any patent or copyright.

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