



# Gambrinus Vienna Malt

## Overview

This mellow kilned malt is the missing link between a Pale and Munich malt. It is ideal for any amber beer, adding a balanced malty character with strong suggestions of honey, toffee, and caramel. Use at up to 100% for traditional Vienna, Märzen, and other amber beer styles, or as a smaller fraction of the grist to add cereal, biscuit, and toasty notes to pale ale or IPA, Kölsch and blonde ales, or Belgian styles.

## INFO SHEET

Color °L	3.5 – 6.0°
Protein Total	<13.0
Moisture % Max	5.5%
Extract FG Min	81.0
Usage Rate	Up to 100%

