

Cryer Vienna Malt

SpecificationStatus: Active

Varieties

	Minimum	Maximum	Units	Comments
Moist		5.0	%	
Fine Extract Dry	80.0		% D.B.	
Fine Extract Wet			% D.B.	
Coarse Extract Dry	78.0		% D.B.	
Coarse Extract Wet			% D.B.	
Diff Fine - Coarse		2.0	% D.B.	
Wort Color EBC	9.0	10.0	EBC	
Total Nitrogen	1.6	1.9	% D.B.	
Soluble Nitrogen	0.6	0.9	% D.B.	
Free Amino N	160		ppm	
Kolbach Index	37		%	
Diastasic Power	200		WK	
Viscosity 20°C		1.6	Cp	
Friability	80		%	
PUG		5	%	
Homogeneity			%	
pH	5.8			
Beta-Glucan		200	ppm	
Apparent Att Limit	78	83	%	
Alpha Amylase			DU	
Hartong			%	
NDMA			ppb	
DMSP			ppb	
Filter Speed	Norm		min	
Sacch Time		10	min	
> 2.8			%	
2.5 - 2.8			%	
2.0 - 2.5		5	%	
< 2.0		2	%	
Wort Clarity	Clear		GDB	
1000 Corn Weight			%	
External Grain Color			%	
Broken Malt			EBC	
Whole Grains		2.0		
Boiled Wort Color				
hLDensity:				
Flavour:				
Aroma:				

Special Requirement

EBC Specification.