♦ ♦ ♥ ROOT SHOOT MALTING

VIENNA

Kilned to a slightly darker color than traditional examples of Vienna malt, Root Shoot's Vienna exhibits rich and toasty cereal flavor with hints of graham cracker, and Grape Nuts. A mild honeysuckle finish with excellent clarity and rich color. Can be used as a base malt or complementary flavor. Malted from Genie variety 2-row spring barley.

AROMA	&	FLAVOR	

TOASTY GRAHAM CRACKER, NUTTY, MILD HONEYSUCKLE SWEETNESS

USAGE

UP TO 100% FOR VIENNA LAGER OR MARZEN STYLES, LOWER GRIST RATIOS PROVIDE EXCELLENT MALT COMPLEXITY FOR A VARIETY OF BEER STYLES ESPECIALLY MALT FORWARD STYLES.

ANALYSIS HIGHLIGHTS

Total Protein % —	11.94
Friability %	79.4
Extract FGDB % —	80.7
Color °SRM ——	6-8

SCAN THE QR CODE BELOW TO REQUEST A TYPICAL COA:





STICKY FINGERS SAISON GABF - PROAM SILVER MEDAL

& BRE

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