



175 Years - Malt for the Best



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DURST MALZ Vienna malt can be supplied with the following analytical properties:

Moisture content	3,5 - 4,2%
Fine meal extract	79,0 - 82,0% (depending on crop)
Extract difference	1,5 - 2,6%
Saccharification time	10 - 20 minutes
Colour of Wort	5,0 - 9,0 EBC
Protein content	10,0 - 11,5% Trs (depending on crop)
Protein solution	40,0 - 48,0%
Hartong VZ 45°	42,0 - 46,0%
Viscosity	1,45 - 1,53 mp/seconds (8,6% wort)
Friability	80,0 - 90,0 %
glassy Kernels	<3,0%
Screening 2,8 & 2,5 mm	>90% (depending on crop)
Screening below 2,2 mm	<1,0%
FAN	140 - 180 mg/l

Latest news

Variety trials



DURST MALZ carried out new trials of spring malting barley in collaboration with the companies SCHWABENMALZ and RWZ in 2010. More details you will find under "**Variety trials**"...

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