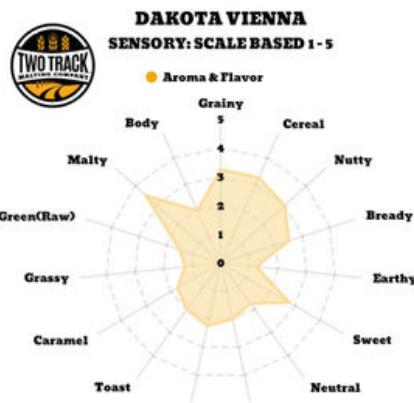


DAKOTA

VIENNA MALT - AVG. SPEC. SHEET



Parameter	Value	Unit
Plumps on 6/64	96.5	%
Thins on 5/64	.62	%
Moisture	3.54	%
Friability	90.93	%
Unmodified	1.29	%
Whole Kernel	0.57	%
Extract FGDB	82.68	%
Extract CGDB	81.33	%
F-C Difference	1.36	%
Color	5.94	SRM
Beta Glucan	219.7	Mg/L
Soluble Protein	5.0	%
Total Protein	11.95	%
S/T	41.85	%
FAN	175.5	Mg/L
DP	86.5	L
Alpha Amylase	83.25	D.U.
Filtration	Normal	Time
Turbidity	Clear	NTU
pH	5.85	



DAKOTA

Dakota Vienna Malt has a rich golden hue around 6° SRM and provides a deeply malty-sweet character with subtle notes of honey, almonds, and hazelnuts. Highly modified and kilned at elevated temperatures, this malt exhibits a clean, crisp profile with gentle warmth reminiscent of a lightly toasted bread crust. While firmly a Vienna-style malt, Dakota leans slightly toward characteristics of a light Munich malt, giving it additional depth, graininess, and malt complexity. It is particularly effective in Lagers, Vienna-style beers, Bocks, Amber Ales, and other recipes where a sweet, malty backbone with subtle nutty complexity is desired.

Sensory Highlights:

Aroma: Malty sweetness with faint honey, almond, and hazelnut over a soft toasted grain note

Flavor: Clean, grain-forward malt with sweet, nutty undertones and a light toasted warmth

Brewing Purpose: Adds depth, color, malty sweetness, and versatile Vienna-style character with hints of light Munich richness.



FROM THE FIELD

Two Track Malting works with two family farmer's in North Dakota. Arrow K Farms is located in Belfield ND and grows Brewski, Brewski II, and Astro varieties. Stober Farms in Goodrich, ND grows Brewski and Buzz varieties. Every kernel of grain that Two Track Malting malts is traced back to the field and the farmer who grew it.

When you work with Two Track Malting, you're sourcing directly from our multi-generational family farms. We practice soil-building, regenerative agriculture—pulling carbon from the atmosphere and returning it to the soil. Our grains are grown without irrigation and benefit from extensive crop rotation. These practices result in a more sustainable, carbon-neutral product that uses less fertilizer and herbicide—better for the environment, and better for your craft.

HOT STEEP METHOD

Items Needed to perform the Hot Steep Method:

24-ounce Thermos / Funnel / Cone Coffee Filter / Coffee Grinder / Scale capable of weighing 50.0 g (± 0.1 g) / Glass Beaker - tall - 600 mL volume / Thermometer - standard - 0-200°C / Quart sized large or small mouth canning jars / Heating apparatus capable of heating water to 65°C

Steps to perform the Hot Steep Method:

1. Grind 50.0g of malt in coffee grinder (grind of 10-15 sec)
2. Add 400ml of 65°C (149°F) water to Thermos
3. Add grist to water, cap thermos and shake for 20 sec
4. Let rest for 15min
5. When timer is up, swirl for a few seconds then pour everything into filter in funnel over large jar
6. Collect 100ml of wort and add it back into filter
7. Collect and Taste

CHECK YOUR MALT GRIND

Take 100g of milled grist and place in #14 sieve stacked over #30, #60 over pan, slide 18" on smooth surface for 3 min and tap sharply on surface every minute. Record grist retained in each sieve. Chart below gives amount of what should be retained in each sieve for desired grind. This serves as a guide for dialing in your mill and should be done for each crop year to maintain consistency.

100g Sample	#14 Sieve	#30 Sieve	#60 Sieve	Pan
Coarse Grind	78g	14g	4g	4g
Medium Grind	53g	28g	11g	8g
Fine Grind	25g	25g	30g	20g