







MALT TYPE	COLOUR	
<p>PILSENER TYPE</p> <p>Pilsener Malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin.</p> <p>Pilsener Malt can be used up to 100% for brewing pale beers like Pilsener Type, Helles, Koelsch and it acts as a basis for all other types.</p>	<p>3.0-3.5 EBC 1.6-1.84 ASBC</p>	
<p>PALE ALE MALT</p> <p>Pale Ale Malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin.</p> <p>Pale Ale Malt can be used up to 100% for brewing pale to slightly dark beers like Pale Ale, Indian Pale Ale, Imperial Pale Ale and as basis for darker Ales and Stouts as well.</p>	<p>5.0 - 8.0 EBC 2.3 – 3.5 ASBC</p>	
<p>VIENNA MALT</p> <p>Vienna type malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin.</p> <p>Vienna Type Malt can be used up to 100% for slightly dark but not aromatic beers or for slight corrections of the colour without adding malty aroma compounds to the beer.</p>	<p>8 – 12 EBC 3.5 –5.0 ASBC</p>	
<p>MUNICH MALT</p> <p>Munich type malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England.</p> <p>Munich type malt can be used up to 100% for slightly dark and malt aromatic beers but also for adding colour with adding a distinct malty aroma to the beer. Two different specifications, varying in colour are available.</p>	<p>Regular 15 – 22 EBC 6 – 9 ASBC</p> <p>Dark 28 - 32 EBC 11 – 13 ASBC</p>	
<p>CARAMEL MALT</p> <p>Caramel malts are made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin.</p> <p>Caramel malt is produced on the kiln with three different colours. Due to the production process the enzymatic activities are reduced. A marked aroma is present, it is more intense with darker colour. It can be used attaining slightly darker beer colour together with a smooth aroma in case of light caramel malt. Dark caramel is typically used to obtain a darker colour combined with a significant malty aroma and lower fermentability ending up in fullbodied and sweet malt aromatic beers. The medium colour is in between these types.</p>	<p>Light 15 – 25 EBC 6 – 10 ASBC</p> <p>Medium 30 – 40 EBC 12-16 ASBC</p> <p>Dark 55 – 65 EBC 21 – 25 ASBC</p>	
<p>WHEAT MALT</p> <p>Wheat malt is made of selected winter wheat grown in Germany, France or Denmark. The varieties in use are suitable for brewing purposes.</p> <p>Wheat malt is typically used for brewing wheat beer with a share of up to 100%. It is also recommended for other top fermented German beers such as Koelsch and Alt with a share of up to 25%.</p>	<p>max 4.5 EBC max 2.1 ASBC</p>	

All Malt Types are produced according to the EU standard concerning Food Hygiene and comply with the German Purity Law of 1516. Regular checks for all parameters and monitoring schemes for contaminants ensure consistent quality and safety. Typically available in 25 or 50 kg bags.