

# PALE ALE MALT

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.

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.

## SPECIFICATIONS

Parameter	Unit	Specification
Moisture	%	max 4.5
Extract, dry matter	%	min 80.0
Protein, dry matter	%	max 11.0
Soluble Nitrogen	mg/100g	630 - 770
Kolbach-Index	%	37 - 44
pH-value		min 5.80
Wort Colour	EBC	5.0 - 8.0
	ASBC	2.3 – 3.5
Boiled Wort Colour	EBC	7.0-10.0
	ASBC	3.1 – 4.2
Fine/Coarse difference (EBC)	%	max 2.0
Viscosity, 8.6%	mPa*s	max 1.60
Friability	%	min 85
WUG	%	max 2.0
Beta-glucane (EBC mash)	mg/l	max 300
Diastatic Power	WK	min 200
Attenuation Limit	%	min 80
Screening >2.2mm	%	max 2.0
NDMA	ppb	max 2.5

The Malt is produced according to the EU standard concerning Food Hygiene and complies 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.