

PILSENER MALT

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.

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.

SPECIFICATIONS

| Parameter | Unit | Specification |
|------------------------------|---------|---------------|
| Moisture | % | max 4.5 |
| Extract, dry matter | % | min 81.0 |
| Protein, dry matter | % | 9.3 - 11.0 |
| Soluble Nitrogen | mg/100g | 630 - 730 |
| Kolbach-Index | % | 37 - 44 |
| pH-value | | min 5.80 |
| Wort Colour | EBC | 3.0 - 3.5 |
| | ASBC | 1.6- 1.84 |
| Boiled Wort Colour | EBC | 5.0 -6.0 |
| | ASBC | 2.3 – 2.7 |
| Fine/Coarse difference (EBC) | % | max 2.0 |
| Viscosity, 8.6% | mPas | max 1.60 |
| Friability | % | min 80 |
| WUG | % | max 2.0 |
| Diastatic Power | WK | min 220 |
| Attenuation Limit | % | min 80 |

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 50kg bags.