



Specifications

051.235.9 – 051.237.5
Brewferm® Whisky malt
Crop year 2014

Parameter	Unit	Minimum	Maximum
Moisture	%		5.0
Extract (dry basis)	%	80.0	
Extract difference fine-coarse	%	1.0	2.5
Wort colour	EBC(Lov.)		4.0 (2.1)
Total protein	%		11.5
Soluble protein	%	4.1	4.6
Kolbach index	%	40.0	45.0
Hartong 45°	%	36.0	
Viscosity	cp		1.6
Beta glucans	mg/l		250
pH		5.5	6.0
Diastatic power	WK	250	
Glassiness (whole grains)	%		2.5
Filtration		Normal	
Saccharification	Minutes		15
Friability	%	80.0	
Clarity of wort		Clear	
Calibration: - above 2.5 mm	%	90.0	

Features

Treated by being smoked during kilning over a fire made from Scottish peat moss.

Imparts a distinctive smoky, spicy aroma and flavour, typical for classic German beer styles. Smoked beer brewed with Brewferm® Whisky malt tastes like a forest fire - but in a good way!

It has a rich head and a mouthfeel similar to sparkling ale.

Usage

Scottish ale, porters, smoked beer, special beers. Recommended proportion: up to 5% of the mix.

Storage and shelf life

Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. If these conditions are observed, we recommend using all whole kernel products within 18-24 months from the date of manufacture and all milled products within 3 months.

Remarks

Neither of our malts contains any genetically modified organisms as defined by European Directive 2001/18/EC, which means that all our malts are GMO FREE guaranteed.

All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines.