



Specifications

051.002.4 – 051.005.7
Brewferm® Pils malt
Crop year 2014

Parameter	Unit	Minimum	Maximum
Moisture	%		4.5
Extract (dry basis)	%	81.0	
Extract difference fine-coarse	%	1.5	2.5
Wort colour	EBC(Lov.)		3.5 (1.9)
Postcoloration	EBC(Lov.)	4(2.1)	6 (2.8)
Total protein	%		11.5
Soluble protein	%	3.5	4.4
Kolbach index	%	35.0	45.0
Hartong 45°	%	34.0	43.0
Viscosity	cp		1.6
Beta glucans	mg/l		250
pH		5.6	6.0
Diastatic power	WK		250
Friability	%	81	
Glassiness (whole grains)	%		2.5
PDMS			5.0
NDMA	ppb		2.5
Filtration			Normal
Saccharification	Minutes		15
Clarity of wort			Clear
Calibration: - above 2.5 mm	%	90.0	
Calibration: - rejected	%		2.0

Features

The lightest coloured Belgian malt. Produced from the finest European 2-row spring malting barley varieties. Kilned at up to 80 - 85°C. The lightest in colour, this malt is well modified and can be easily mashed with a single-temperature infusion. This malt carries a strong, sweet malt flavour and has a sufficient enzymatic power to be used as base malt.

Usage

All beer types. Can be used up to 100 % for pale beers (Pilsner, Lager) or as part of the mix for the other beers.

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.