



Productspezifikation: Diastatic malt

Diastatic malt made from selected local summer malting barley. Six days gently and intensively dissolved in the germination box

| <i>Parameter</i> | <i>Minimum</i> | <i>Maximum</i> | <i>Unit</i> |
|---|---|----------------|-------------|
| Water content | | 7,0 | % |
| Fine grist in dry matter | 78,0 | | % |
| Wort colour | 2,5 | 4,5 | EBC |
| Protein content in dry matter | 9,5 | 13,5 | % |
| Diastatic power | 300 | | WK |
| Raw material summer malting barley | Appearance yellow up to light brown grains, white inside of grains | | |
| Origin Germany | Packaging bulk loading, BigBag and 25kg bag | | |
| Ingredients barley, water | Shelf life at least 24 months when stored in a cool, dry place (max. 18°C) | | |
| | Available qualities conventional, EU organic, Bioland, Bio Suisse Organic | | |

Status: 07/2024

