



Productspecification: Fa spelt

Roasted spelt, carefully crafted from locally sourced spelt grains, undergoes a gentle drum roasting process, resulting in rich, intense roasted aromas. Ideal for enhancing the flavor profile of dark and robust beer styles including Bock, Alt, Schwarzbier, Porter, and Stouts.

<i>Parameter</i>	<i>Minimum</i>	<i>Maximum</i>	<i>Unit</i>
Water content		4,5	%
Fine grist in dry matter	78,0		%
Wort colour	1200,0	1400,0	EBC
Raw material malting spelt	Appearance dark brown up to black grains, evenly dark brown up to black inside of grains Packaging bulk loading, BigBag and 25kg bag 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		
Origin Germany			
Ingredients spelt, water			

Status: 07/2024