



Productspecification: Melanoidin

Melanoidin malt is renowned for its ability to impart rich flavors, nuanced tones, and a distinctive reddish hue to beer. Through a specific malting process, melanoidins, complex compounds formed during the Maillard reaction, are cultivated. Our Melanoidin malt offers a slightly sweet, malty aroma with hints of bread crust and dried fruit. It's utilized by brewers to enhance the complexity and depth of various beer styles while contributing to mouthfeel and foam retention in the finished product.

<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	50,0	80,0	EBC
Raw material	summer malting barley		
Origin	Germany		
Ingredients	barley, water		
Appearance	dark brown grains, evenly dark brown 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		

Status: 07/2024