



Productspecification: Smoked beechwood ryemalt

Selected local rye is used to produce beechwood smoked malt. After six days of gentle germination in the germination box, it undergoes high modification. Kilned and smoked over fresh smoke from pure beechwood, it develops a pleasant, intense, and spicy aroma.

<i>Parameter</i>	<i>Minimum</i>	<i>Maximum</i>	<i>Unit</i>
Water content		6,0	%
Fine grist in dry matter	80,5		%
Wort colour	3,0	4,5	EBC
Friability	80,0		%
Glassiness		2,0	%
Raw material	malting rye		
Origin	Germany		
Ingredients	rye, water		
	Appearance	yellow up to light brown grains, white inside of grains, pale	
	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