



## Productspecification: Smoked beechwood speltmalt

Selected local spelt 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>
<b>Water content</b>		6,0	%
<b>Fine grist in dry matter</b>	80,5		%
<b>Wort colour</b>	3,0	4,5	EBC
<b>Friability</b>	80,0		%
<b>Glassiness</b>		2,0	%
<b>Raw material</b>	malting spelt		
<b>Origin</b>	Germany		
<b>Ingredients</b>	spelt, water		
	<b>Appearance</b>	yellow up to light brown grains, white inside of grains, pale	
	<b>Packaging</b>	bulk loading, BigBag and 25kg bag	
	<b>Shelf life</b>	at least 24 months when stored in a cool, dry place (max. 18°C)	
	<b>Available qualities</b>	conventional, EU organic, Bioland, Bio Suisse Organic	

Status: 07/2024