



Productspecification: Smoked beechwood wheatmalt

Selected local wheat 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
Glassiness		2,0	%
Raw material	malting wheat		Appearance
Origin	Germany		Packaging
Ingredients	wheat, water		Shelf life
			Available qualities
			yellow up to light brown grains, white inside of grains, pale
			bulk loading, BigBag and 25kg bag
			at least 24 months when stored in a cool, dry place (max. 18°C)
			conventional, EU organic, Bioland, Bio Suisse Organic

Status: 07/2024