

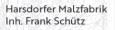


Productspecification: Smoked cherrywood ryemalt

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

Parameter	Minimum	Maximum		Unif
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		Appearance	yellow up to light brown grains, white inside of grains, pale	
Origin Germany		Packaging	bulk loading, BigBag and 25kg bag	
Ingredients rye, water		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



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