



## Productspezifikation: Smoked oakwood barley malt

Selected local summer malting barley is used to produce oakwood smoked malt. After six days of gentle germination in the germination box, it undergoes high modification. Kilned and smoked over fresh smoke from pure oakwood, 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>	summer malting barley		
<b>Origin</b>	Germany		
<b>Ingredients</b>	barley, 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