

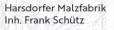


## **Productspecification: Smoked peat ryemalt**

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

Parameter		Minimum		Maximum		Unif
Water content				6,0		%
Fine grist in dry matter Wort colour		80,5				%
		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,	ngredients 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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