



Productspezification: 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.

<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
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