

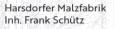


Productspecification: Smoked peat wheatmalt

Selected local wheat 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	80,5			%
Wort colour	3,0	4,5		EBC
Friability	80,0			%
Glassiness		2,0		%
Raw material malting wheat		Appearance	yellow up to light brown grains, white inside of grains, pale	
Origin Germany		Packaging	bulk loading, BigBag and 25kg bag	
Ingredients wheat, 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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