



## 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.

<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>	malting wheat		
<b>Origin</b>	Germany		
<b>Ingredients</b>	wheat, 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