



Productspecification: Speltmalt

Speltmalt made of selected local spelt. Six days in the germination box gently and intensively solved. The basic malt for every spelt beer.

Parameter	Minimum	Maximum		Unif
Water content		5,0		%
Fine grist in dry matter	81,5			%
Extract difference	1,0	2,0		%
Wort colour	3,0	6,5		EBC
Boiled wort colour	5,0	8,5		EBC
Hartongindex 45° C	33,0	38,0		%
Protein content in dry matter	8,5	15,5		%
Soluable mitrogen (dry matter)	510,0	1040,0		mg/100g
Degree of protein modification	38,0	42,0		%
pH of congress wort	5,85	6,00		
Viscosity	1,50	1,65		mPas
Raw material malting spelt	aw material malting spelt		yellow up to light brown grains, white inside of grains	
Origin Germany		Packaging bulk loading, BigBag and 25kg bag		
Ingredients spelt, water		Shelf life at least 24 months when stored in a cool, dry place (max. 18°C)		
		Available conventional, EU organic, Bioland, qualities Bio Suisse Organic		

Status: 07/2024