



## Productspecification: Wheatmalt

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

<i>Parameter</i>	<i>Minimum</i>	<i>Maximum</i>	<i>Unit</i>	
Water content		5,0	%	
Fine grist in dry matter	81,5		%	
Extract difference	1,0	2,0	%	
Wort colour	3,0	4,5	EBC	
Boiled wort colour	5,0	6,5	EBC	
Hartongindex 45° C	36,0	38,0	%	
Protein content in dry matter	9,5	12,0	%	
Soluable nitrogen (dry matter)	650,0	750,0	mg/100g	
Degree of protein modification	35,0	41,0	%	
pH of congress wort	5,85	6,00		
Viscosity	1,55	1,65	mPas	
<b>Raw material</b>	malting wheat		<b>Appearance</b>	yellow up to light brown grains, white inside of grains
<b>Origin</b>	Germany		<b>Packaging</b>	bulk loading, BigBag and 25kg bag
<b>Ingredients</b>	wheat, water		<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