PALE ALE 9 MD





Wort colour:

TYPE OF MALT: Kilned Malts

Our Pale Ale 9 MD malt is made from the finest 2-row European summer barley. It is fully modified, and receives longer and more intense kilning than our Pilsen MD malt. It lends a golden colour, complex malty character and exquisite body to the final product.

Thanks to optimal steeping and germinating conditions, homogenous modification is ensured. Because of this, our Pale Ale 9 MD malt can be used in 1- or multiple step mashes. Low protein and glucane levels also make for easy clarification and high extraction efficiency.

Because of its high enzymatic activity, this kilned malt can be used for up to 100% of the grain bill in all beer types.

| Image: Colour EBC 9 Colour EBC 9 Colour EBC 3,80 FLAVOUR Maty Maty 6 GRAIN BILL Vp to 100% Image: Vp to 100% 10,0 test Image: Vp to 100% max 4.5 % Image: Vp to 100% 6000000000000000000000000000000000000 | Key specifications | | Technical specifications | |
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| COLOUR BED9BOILED WORTCOLOU1.0.0 HAD. EBCLOVIDBOD3,80EXTRACT FINE D.M.min 80 %FLAVOURMalyFINE/COARSE GRIND EXTRACT DIFFEREDmax 2.0 %GRAIN BLIUp to 100%GOLUBLE PROTEINmax 1.0 %FLAVOURVGOLUBLE PROTEINmax 1.0 %FLAVOURVGOLUBLE PROTEINmax 1.0 %FLAVOURVGOLUBLE PROTEINSOLUBLE PROTEINFLAVOURVSOLUBLE PROTEINmax 1.0 %FLAVOURVSOLUBLE PROTEINSOLUBLE PROTEINFLAVOURVSOLUBLE | Ŷ | | MOISTURE: | max 4.5 % |
| PH: max 6.1 | LOVIBOND: FLAVOUR: USAGE: | 3,80 Malty All types of beer | BOILED WORT COLOUR: EXTRACT FINE D.M.: FINE/COARSE GRIND EXTRACT DIFFERENCE: SOLUBLE PROTEIN: TOTAL PROTEIN: KOLBACH: FRIABILITY: WHOLE UNMODIFIED GRAINS: WORT VISCOSITY: | 12.0 - 14.0 EBC min 80 % max 2.0 % max 5.0 % max 12.0 % 35 - 50 min 75 % max 3 % (vermelden?) max 1.65 cp |