

PILSEN MD



Wort colour:

TYPE OF MALT: Kilned Malts



Our Pilsen MD malt is light in color and has a low protein content. It is made from the finest 2-row European summer barley.

Thanks to optimal steeping and germinating conditions, homogenous modification is ensured.

Because of this, our Pilsen MD malt is ideal for use in 1-step mashing schedules.

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

Key specifications		Technical specifications																									
		<table border="1"> <tr><td>VARIETY:</td><td>2 rij-ige Europese zomerbrouwergerst</td></tr> <tr><td>MOISTURE:</td><td>max 4.5 %</td></tr> <tr><td>COLOUR:</td><td>max 3.5 EBC</td></tr> <tr><td>BOILED WORT COLOUR:</td><td>max 6.5 EBC</td></tr> <tr><td>EXTRACT FINE D.M.:</td><td>min 80 %</td></tr> <tr><td>FINE/COARSE GRIND EXTRACT DIFFERENCE:</td><td>1.0 - 2.5 %</td></tr> <tr><td>SOLUBLE PROTEIN:</td><td>3.8 - 4.7 %</td></tr> <tr><td>TOTAL PROTEIN:</td><td>max 11.5 %</td></tr> <tr><td>KOLBACH:</td><td>35 - 45</td></tr> <tr><td>FRIABILITY:</td><td>min 80 %</td></tr> <tr><td>WHOLE UNMODIFIED GRAINS:</td><td>max 3 %</td></tr> <tr><td>WORT VISCOSITY:</td><td>max 1.60 cp</td></tr> </table>		VARIETY:	2 rij-ige Europese zomerbrouwergerst	MOISTURE:	max 4.5 %	COLOUR:	max 3.5 EBC	BOILED WORT COLOUR:	max 6.5 EBC	EXTRACT FINE D.M.:	min 80 %	FINE/COARSE GRIND EXTRACT DIFFERENCE:	1.0 - 2.5 %	SOLUBLE PROTEIN:	3.8 - 4.7 %	TOTAL PROTEIN:	max 11.5 %	KOLBACH:	35 - 45	FRIABILITY:	min 80 %	WHOLE UNMODIFIED GRAINS:	max 3 %	WORT VISCOSITY:	max 1.60 cp
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COLOUR EBC:	3																										
LOVIBOND:	1,60																										
FLAVOUR:	Mild malty																										
USAGE:	All types of beer																										
GRAIN BILL:	Up to 100%																										