



Holland.Malt
your quality in our hands

Specification: Authentic Dutch Pilsner Malt

Customer	Selected Brewing Ingredients
Maltings	Holland Malt Lieshout
Delivery date	2021
Malt type	Authentic Dutch Pilsner Malt
Origin	Blend of 2-row malting barley varieties grown in The Netherlands
Crop year	2020

	min	max		Method
Moisture		4,5	%	EBC 4.2
Extract (dry)	81		%	EBC 4.5.1
Difference fine/coarse		2	%	EBC 4.5.1 / 2
Protein	9,5	11	%	EBC 4.3.1
Soluble nitrogen in malt	600	720	mg/100gr	EBC 4.9.1
Kolbach	37	43	%	EBC 4.9.2
pH	5,8		-	
Saccharification time		15	min	EBC 4.5.1
Color		4,5	EBC	EBC 4.7.2
Color after boiling		6,5	EBC	MEBAK 4.1.4.2.9
β -glucans		200	mg/l	
Viscosity		1,55	cP	MEBAK 4.1.4.4.3
Friability	85		%	EBC 4.15
PUG		4	%	EBC 4.15
Glassy kernels		2	%	EBC 4.15
Grading (> 2,5 mm)	90		%	EBC 4.22 (Juni 2005)
Rejects		1,5	%	EBC 4.22 (Juni 2005)
Gelatinisation temperature	62	64	°C	

Furthermore we confirm the following:

* Maximum levels of nitrosamine, residues of pesticides, heavy metals and mycotoxins are in accordance with the existing EC Directives.

* All products of Holland Malt are fully traceable and thus in accordance with Directives 2002/178/EC and 2004/1935/EC

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Lieshout, 24 september 2020