



PILSEN MALT SPECIFICATION



MALT PARAMETER	VALUE
Moisture (%)	max 5,0
Extract, fine (dry matter of malt) (%)	min 80,0
Extract difference (%)	max 2,0
Saccharification time (minutes)	10-15
Wort color (EBC)	max 4,5
Protein in dry matter of malt (%)	max 11,5
Kolbach index (%)	38-43
Free amino nitrogen (mg/l)	min 140
Friability (M) (%)	min 80
Pass through the sieve (2,20x20) mm (%)	max 2,0

PILSEN MALT is an ideal base malt and is the main ingredient for all styles of premium beer. The two-row spring malting barley varieties used for production in our malt house allow our technology team to make well-modified and even malt with an ideal protein content and high enzymatic activity.

APPEARANCE

Homogeneous grain mass without moldy grain and grain pest

SMELL

Malty. Not allowed: sour, mould smell, etc.

TASTE

Malty, sweet. Off-flavors are not allowed

TRANSPARENCY OF WORT

Transparent



BELSOLOD
since 1989