



WHEAT MALT SPECIFICATION



MALT PARAMETER	VALUE
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Moisture (%)	max 5,0
Extract, fine (dry matter of malt) (%)	min 82,0
Extract difference (%)	max 2,4
Saccharification time (minutes)	max 20
Wort color (EBC)	max 6,6
Protein in dry matter of malt (%)	max 12,0

WHEAT MALT is made from high quality malting wheat. The malting process of wheat is similar to that of barley. While brewing, this malt type can be used as the base malt for wheat beer. When mixed with barley malt, head retention is increased, taste is improved and a typical wheat aroma is obtained.

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



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