






MALT TYPE	COLOUR	
PILSENER TYPE Pilsener Malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin. Pilsener Malt can be used up to 100% for brewing pale beers like Pilsener Type, Helles, Koelsch and it acts as a basis for all other types.	3.0-3.5 EBC 1.6-1.84 ASBC	
PALE ALE MALT Pale Ale Malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin. Pale Ale Malt can be used up to 100% for brewing pale to slightly dark beers like Pale Ale, Indian Pale Ale, Imperial Pale Ale and as basis for darker Ales and Stouts as well.	5.0 - 8.0 EBC 2.3 – 3.5 ASBC	
VIENNA MALT Vienna type malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin. Vienna Type Malt can be used up to 100% for slightly dark but not aromatic beers or for slight corrections of the colour without adding malty aroma compounds to the beer.	8 – 12 EBC 3.5 –5.0 ASBC	
MUNICH MALT Munich type malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. Munich type malt can be used up to 100% for slightly dark and malt aromatic beers but also for adding colour with adding a distinct malty aroma to the beer. Two different specifications, varying in colour are available.	Regular 15 – 22 EBC 6 – 9 ASBC Dark 28-32 EBC 11 – 13 ASBC	
CARAMEL MALT Caramel malts are made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin. Caramel malt is produced on the kiln with three different colours. Due to the production process the enzymatic activities are reduced. A marked aroma is present, it is more intense with darker colour. It can be used attaining slightly darker beer colour together with a smooth aroma in case of light caramel malt. Dark caramel is typically used to obtain a darker colour combined with a significant malty aroma and lower fermentability ending up in fullbodied and sweet malt aromatic beers. The medium colour is in between these types.	Light 15 – 25 EBC 6 – 10 ASBC Medium 30 – 40 EBC 12-16 ASBC Dark 55 – 65 EBC 21 – 25 ASBC	
WHEAT MALT Wheat malt is made of selected winter wheat grown in Germany, France or Denmark. The varieties in use are suitable for brewing purposes. Wheat malt is typically used for brewing wheat beer with a share of up to 100%. It is also recommended for other top fermented German beers such as Koelsch and Alt with a share of up to 25%.	max 4.5 EBC max 2.1 EBC	

All Malt Types are produced according to the EU standard concerning Food Hygiene and comply with the German Purity Law of 1516. Regular checks for all parameters and monitoring schemes for contaminants ensure consistent quality and safety. Typically available in 25 or 50 kg bags.

PILSENER MALT

Pilsener Malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin.

Pilsener Malt can be used up to 100% for brewing pale beers like Pilsener Type, Helles, Koelsch and it acts as a basis for all other types.

SPECIFICATIONS

Parameter	Unit	Specification
Moisture	%	max 4.5
Extract, dry matter	%	min 81.0
Protein, dry matter	%	9.3 - 11.0
Soluble Nitrogen	mg/100g	630 - 730
Kolbach-Index	%	37 - 44
pH-value		min 5.80
Wort Colour	EBC	3.0 - 3.5
	ASBC	1.6- 1.84
Boiled Wort Colour	EBC	5.0 -6.0
	ASBC	2.3 – 2.7
Fine/Coarse difference (EBC)	%	max 2.0
Viscosity, 8.6%	mPas	max 1.60
Friability	%	min 80
WUG	%	max 2.0
Diastatic Power	WK	min 220
Attenuation Limit	%	min 80

The Malt is produced according to the EU standard concerning Food Hygiene and complies with the German Purity Law of 1516. Regular checks for all parameters and monitoring schemes for contaminants ensure consistent quality and safety. Typically available in 25 or 50kg bags.

PALE ALE MALT

Pale Ale Malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin.

Pale Ale Malt can be used up to 100% for brewing pale to slightly dark beers like Pale Ale, Indian Pale Ale, Imperial Pale Ale and as basis for darker Ales and Stouts as well.

SPECIFICATIONS

Parameter	Unit	Specification
Moisture	%	max 4.5
Extract, dry matter	%	min 80.0
Protein, dry matter	%	max 11.0
Soluble Nitrogen	mg/100g	630 - 770
Kolbach-Index	%	37 - 44
pH-value		min 5.80
Wort Colour	EBC	5.0 - 8.0
	ASBC	2.3 – 3.5
Boiled Wort Colour	EBC	7.0-10.0
	ASBC	3.1 – 4.2
Fine/Coarse difference (EBC)	%	max 2.0
Viscosity, 8.6%	mPa*s	max 1.60
Friability	%	min 85
WUG	%	max 2.0
Beta-glucane (EBC mash)	mg/l	max 300
Diastatic Power	WK	min 200
Attenuation Limit	%	min 80
Screening >2.2mm	%	max 2.0
NDMA	ppb	max 2.5

The Malt is produced according to the EU standard concerning Food Hygiene and complies with the German Purity Law of 1516. Regular checks for all parameters and monitoring schemes for contaminants ensure consistent quality and safety. Typically available in 25 or 50 kg bags.

VIENNA TYPE MALT

Vienna type malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin.

Vienna Type Malt can be used up to 100% for slightly dark but not aromatic beers or for slight corrections of the colour without adding malty aroma compounds to the beer. Typical ratio for the use would be 10-20%.

It is recommended for pale types with rich body such as Helles or Bohemian type at 10-20%

SPECIFICATIONS

Parameter	Unit	Specification
Moisture	%	max 4.5
Extract, dry matter	%	min 80.5
Protein, dry matter	%	max 11.0
Soluble Nitrogen	mg/100g	650 - 750
Kolbach-Index	%	38 - 45
Wort Colour	EBC	8 – 12
	ASBC	3.5 – 5.0
Viscosity, 8.6%	mPas	max 1.65
Friability	%	Min 78
Glassy Kernels	%	max 2.0

The Malt is produced according to the EU standard concerning Food Hygiene and complies with the German Purity Law of 1516. Regular checks for all parameters and monitoring schemes for contaminants ensure consistent quality and safety. Typically available in 25 or 50 kg bags.

MUNICH TYPE MALT

Munich type malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin.

Munich type malt can be used up to 100% for slightly dark and malt aromatic beers but also for adding colour with adding a distinct malty aroma to the beer. Typical ratio for the use is up to 100% for Dark Bavarian style beers and 10-50% for enhancing colour and aroma. It is recommended for dark types with a rich body such as Bavarian Dark, Dark Bock, Dark Wheat Beer.

Two different specifications, varying in colour are available.

SPECIFICATIONS

Parameter	Unit	Regular Munich Malt	Dark Munich Malt
Moisture	%	max 4.5	max 4.5
Extract, dry matter	%	min 80.5	min 80.5
Protein, dry matter	%	max 11.0	max 11.0
Soluble Nitrogen	mg/100g	650 - 750	650 - 750
Kolbach-Index	%	38 - 45	38 - 45
Wort Colour	EBC	15 - 22	28-32
	ASBC	6 - 9	11 - 13
Viscosity, 8.6%	mPas	max 1.65	max 1.65
Friability	%	Min 78	Min 78
Glassy Kernels	%	max 2.0	max 2.0

The Malt is produced according to the EU standard concerning Food Hygiene and complies with the German Purity Law of 1516. Regular checks for all parameters and monitoring schemes for contaminants ensure consistent quality and safety. Typically available in 25 or 50 kg bags.

CARAMEL MALT

Caramel malts are made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin.

Caramel malt is produced on the kiln with three different colours. Due to the production process the enzymatic activities are reduced. A marked aroma is present, it is more intense with darker colour. It can be used attaining slightly darker beer colour together with a smooth aroma in case of light caramel malt. Dark caramel is typically used to obtain a darker colour combined with a significant malty aroma and lower fermentability ending up in fullbodied and sweet malt aromatic beers. The medium colour is in between these types.

Typical usage is 5-30%. It can be used for all types of beers. Light caramel is often used for alcoholfree, light and Bohemian style beers. Medium and dark are used for darker ales, Bavarian Dark beer, Alt beer, Dark Wheat beer and Bock beers.

SPECIFICATIONS

Parameter	Unit	Light	Medium	Dark
Moisture	%	max 5.0	max 5.0	max 5.0
Extract, dry matter	%	min 78.0	min 78.0	min 78.0
Wort Colour	EBC	15 – 25	30 – 40	55 – 65
	ASBC	6 - 10	12-16	21 - 25

The Malt is produced according to the EU standard concerning Food Hygiene and complies with the German Purity Law of 1516. Regular checks for all parameters and monitoring schemes for contaminants ensure consistent quality and safety. Typically available in 25 or 50 kg bags.

WHEAT MALT

Wheat is made of selected winter wheat grown in Germany, France or Denmark. The varieties in use are suitable for brewing purposes. Wheat malt is typically used for brewing wheat beer with a share of up to 100%. It is also recommended for other top fermented German beers such as Koelsch and Alt with a share of up to 25%. Due to the high pentosan content of wheat and the low Free Amino level an intense decoction mashing procedure starting at 45-50°C and passing through 55°C, 65°C, 68°C and 72°C is recommended.

SPECIFICATIONS

Parameter	Unit	Specification
Moisture	%	max 5.0
Extract, dry matter	%	min 83.0
Protein, dry matter	%	max. 13.0
Soluble Nitrogen	mg/100g	680-800
Kolbach-Index	%	36-44
pH-value		min 5.80
Wort Colour	EBC ASBC	max 4.5 max 2.1
Boiled Wort Colour	EBC ASBC	max 7.0 max 3.1
Viscosity, 8.6%	mPas	max 1.90
Diastatic Power	WK	min 250
Attenuation Limit	%	min 80

The Malt is produced according to the EU standard concerning Food Hygiene and complies with the German Purity Law of 1516. Regular checks for all parameters and monitoring schemes for contaminants ensure consistent quality and safety. Typically available in 25 or 50 kg bags.