



Original Bavarian base and speciality malts since 1856

IREKS Aroma Malt

Colour:	260 - 300 EBC
Lovibond:	100 - 115
Type of beer:	dark beers, Festbier, strong beers, craft beers
% of the grist:	3 - 20



Description/Application:

The crowning glory of the IREKS speciality malts. A solidly dark colour and a full aroma turn this malt into an absolute highlight among the speciality malts. Produced as a kiln-dried malt and not as a roasted malt, this speciality from the IREKS Company is suitable for enhancing the malt aroma and the colour of dark beers without bringing a roasted taste into the beer which could possibly be perceived as being “rough”. Over and above, it gives the beers a rugged taste profile, mainly only achieved by use of the decoction method which requires a great deal of time and effort.

Standard specification:

			Method*
Extract, dry matter	> 76	%	R-260.02.080 [2016-03]
Moisture Content	< 4.5	%	R-200.18.200 [2016-03]
Wort Colour	260 - 300	EBC	R-261.01.110 [2016-03] R-205.07.110 [2016-03]
Protein Content, dry matter	< 12.5	%	R-200.20.030 [2016-03]
pH-value	5.0 - 5.8		R-205.06.040 [2016-03]

*Analysis method according to MEBAK, Raw Materials, 2016

Brewing grain is a natural product and is subject to qualitative fluctuations which can have an effect on the specification values listed.