



PRODUCT INFO



Original Bavarian base and speciality malts since 1856

IREKS Munich Malt

Colour:	18 - 22 EBC
Lovibond:	7 - 9
Type of beer:	dark beers, Festbier, strong beers, Schwarzbier
% of the grist:	≤ 100



Description/Application:

Base malt. The ancient form of malt. Dark kiln-dried, malt-aromatic and highly modified, it fulfils the demands of dark beers, but is also suitable as an additive to vary the beer colour and the aroma profile of light beers.

Standard specification:

			Method*
Extract, dry matter	> 80	%	R-205.01.080 [2016-03]
Moisture Content	< 5	%	R-200.18.020 [2016-03]
Wort Colour	18 - 22	EBC	R-205.07.110 [2016-03]
Saccharification time	5 - 20	Min	R-205.03.730 [2016-03]
Protein Content, dry matter	< 12.0	%	R-200.20.030 [2016-03]
Soluble Nitrogen, dry matter	650 - 800	mg/100 g	R-205.11.030 [2016-03]
Kolbach Index	36 - 46	%	R-205.12.999 [2016-03]
pH-value	5.4 - 5.9		R-205.06.040 [2016-03]
Viscosity (congress wort at 8.6 %)	< 1.60	mPa·s	R-205.10.282 [2016-03]
Friabilimeter	Friability	> 80	R-200.14.011 [2016-03]
	Compl. Glassy	< 2.5	

*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.