



PRODUCT INFO



Original Bavarian base and speciality malts since 1856

## IREKS Sour Malt

|                        |                   |
|------------------------|-------------------|
| <b>Colour:</b>         | 1.5 - 5 EBC       |
| <b>Lovibond:</b>       | 0.9 - 2.3         |
| <b>Type of beer:</b>   | all types of beer |
| <b>% of the grist:</b> | ≤ 5               |



### Description/Application:

IREKS Sour Malt contains up to 4.5 % natural lactic acid, the reason why it is very well suited for adjusting the pH value of the mash. This benefits the enzyme activities and thus increases the brewhouse yield.

The optimum quantity of addition has to be determined by every brewery individually, as this depends on many factors such as, for example, the quality of the water for brewing, the mashing programme and the grist, etc..

### Standard specification:

|                      |             |                      | Method*                 |
|----------------------|-------------|----------------------|-------------------------|
| Moisture Content**   | < 8         | %                    | R-200.18.020 [2016-03]  |
| Wort Colour          | 1.5 - 5     | EBC                  | R-205.07.731 [2016-03]  |
| pH-value             | 3.35 - 3.70 |                      | R-262.01.040 [2016-03]  |
| Acid Degree (pH 8.5) | 40 - 60     | ml 0.1 N NaOH / 10 g | In-company method IREKS |

\*Analysis method according to MEBAK, Raw Materials, 2016

\*\* In the case of analysis according to MEBAK, a part of the lactic acid found on the malt evaporates. This percentage distorts the analysis value to show a higher result.

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