



Original Bavarian base and speciality malts since 1856

IREKS Wheat Malt black

Colour:	1600 - 1800 EBC		
Lovibond:	600 - 800		
Type of beer:	Weizenbier, Ale, Stout, Porter, Kölsch, Alt, multi cereal beers		
% of the grist:	≤ 5		



Description/Application:

An extremely darkly roasted IREKS Wheat Malt black which gives the beer specialities an intensive black colour and a strong, but at the same time full, roasted aroma. As a result of the spelts which are not present in wheat, this malt is distinct due to a less bitter taste.

Standard specification:

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Extract, dry matter	> 65	0/0	R-260.02.080 [2016-03]
Moisture Content	< 5	%	R-200.18.020 [2016-03]
Wort Colour	1600 - 1800	EBC	R-261.01.110 [2016-03] R-267.01.110 [2016-03]
Protein Content, dry matter	< 13.5	0/0	R-200.20.030 [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.