



PRODUCT INFO



Original Bavarian base and speciality malts since 1856

IREKS Wheat Malt dark

Colour:	14 - 18 EBC
Lovibond:	6 - 7
Type of beer:	Weizenbier, Ale, Stout, Porter, Kölsch, Alt, multi cereal beers
% of the grist:	10 - 50



Description/Application:

IREKS Wheat Malt dark serves to intensify the brown hues and malt aromas in wheat beers and other top-fermented beer specialities.

Standard specification:

			Method*
Extract, dry matter	> 82	%	R-205.01.080 [2016-03]
Moisture Content	< 5.5	%	R-200.18.020 [2016-03]
Wort Colour	14 - 18	EBC	R-205.07.110 [2016-03]
Saccharification time	10 - 30	Min	R-205.03.730 [2016-03]
Protein Content, dry matter	< 13	%	R-200.20.030 [2016-03]
Soluble Nitrogen, dry matter	640 - 800	mg/100 g	R-205.11.030 [2016-03]
Kolbach Index	35 - 44	%	R-205.12.999 [2016-03]
pH-value	5.6 - 5.9		R-205.06.040 [2016-03]
Viscosity (congress wort at 8.6 %)	< 2.20	mPa·s	R-205.10.282 [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.