



Original Bavarian base and speciality malts since 1856

IREKS Wheat Malt light

Colour:	3 - 5 EBC
Lovibond:	1.6 - 2.3
Type of beer:	Weizenbier, Ale, Stout, Porter, Kölsch, Alt, multi cereal beers
% of the grist:	≤ 80



Description/Application:

IREKS Wheat Malt light is distinct due to a very high extract content and it hardly influences the colour of the beer. It is suitable as a basis for wheat beers and as a component for top-fermented beers such as Ale, Kölsch, Alt and multi cereal beers.

Standard specification:

			Method*
Extract, dry matter	> 82.5	%	R-205.01.080 [2016-03]
Moisture Content	< 5.5	%	R-200.18.020 [2016-03]
Wort Colour	2.5 - 5	EBC	R-205.07.731 [2016-03]
Boiled Wort Colour	4 - 7	EBC	R-205.08.110 [2016-03]
Saccharification time	5 - 20	Min	R-205.03.730 [2016-03]
Protein Content, dry matter	< 13.0	%	R-200.20.030 [2016-03]
Soluble Nitrogen, dry matter	620 - 850	mg/100 g	R-205.11.030 [2016-03]
Kolbach Index	35 - 46	%	R-205.12.999 [2016-03]
pH-value	5.8 - 6.1		R-205.06.040 [2016-03]
Viscosity (congress wort at 8.6 %)	< 2.10	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.