

# ORGANIC PALE ALE MD



Wort colour:



TYPE OF MALT: Organic Malts

Our Organic Pale Ale MD malt is made from the finest 2-row European organic summer barley. It is fully modified, and receives longer and more intense kilning than our Organic Pilsen MD malt. It lends a golden colour, complex malty character and exquisite body to the final product.

Thanks to optimal steeping and germinating conditions, homogenous modification is ensured. Because of this, our Organic Pale Ale MD malt can be used in 1- or multiple step mashes. Low protein and glucane levels also make for easy clarification and high extraction efficiency.

Because of its high enzymatic activity, this organic kilned malt can be used for up to 100% of the grain bill in all beer types.

## Key specifications



COLOUR EBC:	9
LOVIBOND:	3,80
FLAVOUR:	Malty
USAGE:	All types of beer
GRAIN BILL:	Tot 100%

## Technical specifications

VARIETY:	2 rij-ige Europese BIO zomergerst
MOISTURE:	max 4.5 %
COLOUR:	8.0 - 10.0 EBC
BOILED WORT COLOUR:	12.0 - 14.0 EBC
EXTRACT FINE D.M.:	min 80 %
FINE/COARSE GRIND EXTRACT DIFFERENCE:	max 2.0 %
SOLUBLE PROTEIN:	max 5.0 %
TOTAL PROTEIN:	max 12.0 %
KOLBACH:	35 - 50
FRIABILITY:	min 75 %
WHOLE UNMODIFIED GRAINS:	max 3 % (vermelden?)
WORT VISCOSITY:	max 1.65 cp
PH:	max 6.1