

PILSEN MD BELGIUM ORIGIN



Wort colour:

TYPE OF MALT: Kilned Malts



Our Pilsen MD Belgium Origin malt is light in colour and has a low protein content. It is made from the finest 2-row Belgian summer barley.

Thanks to optimal steeping and germinating conditions, homogenous modification is ensured.

Because of this, our Pilsen MD Belgium Origin malt is ideal for use in 1-step mashing schedules.

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

Key specifications		Technical specifications	
		VARIETY:	2 rij-ige Belgische zomerbrouwergerst
COLOUR EBC:	3	MOISTURE:	max 4.5 %
LOVIBOND:	1,60	COLOUR:	max 3.5 EBC
FLAVOUR:	Mild malty	BOILED WORT COLOUR:	max 6.5 EBC
USAGE:	All types of beer	EXTRACT FINE D.M.:	min 80 %
GRAIN BILL:	Up to 100%	FINE/COARSE GRIND EXTRACT DIFFERENCE:	max 2.5 %
		SOLUBLE PROTEIN:	3.6 – 4.7 %
		TOTAL PROTEIN:	max 11.5 %
		KOLBACH:	35 – 45
		FRIABILITY:	min 80 %
		WHOLE UNMODIFIED GRAINS:	max 3 %
		WORT VISCOSITY:	max 1.60 cp
		PH:	max 6.1