

ANNO 1875



Mouterij Dingemans
Belgium

Valid from
Date: 01/06/2021

Specifications MARIS OTTER MD

VARIETY	2 - row winterbarley
MOISTURE	max. 4.5 %
COLOUR	max. 4.0 EBC
BOILED WORT COLOUR	max. 6.5 EBC
EXTRACT FINE D.M.	min. 80 %
FINE/COARSE GRIND EXTRACT DIFFERENCE	max. 2.5 %
SOLUBLE PROTEIN	3.4 – 4.8 %
TOTAL PROTEIN	max. 11.5 %
KOLBACH	30 – 45
FRIABILITY	min. 75 %
WHOLE UNMODIFIED GRAINS	max. 3 %
WORT VISCOSITY	max. 1.65 cp
pH	max. 6.0
NDMA CONTENT	max. 2.5 ppb ²
FINAL ATTENUATION	min. 80.0 % ¹
B – GLUCANS	max. 300 ppm ¹
DIASTATIC POWER	min. 230 WK ¹

¹ is not mentioned on the analysis report

² controlled by HACCP-plan ; not mentioned on the analysis report

Mycotoxines, pesticides and heavy metals controlled by HACCP-plan