

Parameter	Unit	Min	Max
Moisture	%		8
Extract (dry basis)	%	75	
Wort colour	EBC(Lov.)	30(11.7)	50(19.2)
Total protein	%		16

TYPICAL ANALYSIS

Raw material: Spelt

Product: Spelt malt

Usage:

Specialty beers, Wheat beers, Ale, dark and heavy beers.

Description:

Spelt is related to wheat. Because of the high protein content, the malt becomes darker at lower roasting temperatures. It has nice spicy notes, with a touch of caramelised hazelnut.

Rate:

Up to 20%.

ITEM PACKAGING

25kg bags, bulk, bulk in liner bag in container.

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of < 20°C. Improperly stored malts are prone to loss of freshness and flavour. Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavour loss after 24 months.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analysis of Critical Control Points). All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines. All our malts are transported only by GMP-certified transporters.