

| Parameter           | Unit      | Min    | Max     |
|---------------------|-----------|--------|---------|
| Moisture            | %         |        | 4.5     |
| Extract (dry basis) | %         | 82.0   |         |
| Wort color          | EBC(Lov.) | 5(2.3) | 10(4.3) |
| Total Protein       | %         | 16     |         |
| FAN                 | mg/l      | 140    |         |
| Viscosity           | cp        |        | 1.85    |
| Saccharification    | Minutes   | 20     |         |
| pH                  |           | 5.3    | 5.6     |

TYPICAL ANALYSIS

Raw material: Spelt

Product: Spelt malt

**Usage:**

Belgian Saison, specialty beers,  
Wheat beer.

**Description:**

Add a little spice to your beer. Spelt is related to wheat, but it's a little hazier. This malt contains more protein but less gluten. Expect to find some nice spicy notes with a touch of 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.