



Original Bavarian base and speciality malts since 1856

## IREKS Mela Beech

<b>Colour:</b>	80 - 90 EBC
<b>Lovibond:</b>	30 - 35
<b>Type of beer:</b>	dark beers, Festbier, strong beers, Rotbier, craft beers
<b>% of the grist:</b>	5 - 20



### Description/Application:

Due to a special process, stewing, especially many low-molecular substances are formed in this IREKS kiln-dried malt, which are transformed into strong aroma and colour substances during subsequent kilning. For this reason, this malt is particularly suitable for supporting a strong malt aroma and achieving, at the same time, hues of brown which come from the melanoidins formed.

### Standard specification:

			Method*
Extract, dry matter	> 76	%	R-260.02.080 [2016-03]
Moisture Content	< 5	%	R-200.18.020 [2016-03]
Wort Colour	80 - 90	EBC	R-261.01.110 [2016-03] R-205.07.110 [2016-03]
Protein Content, dry matter	< 12.5	%	R-200.20.030 [2016-03]
pH-value	5.0 - 5.8		R-205.06.040 [2016-03]

\*Analysis method according to MEBAK, Raw Materials, 2016

Brewing grain is a natural product and is subject to qualitative fluctuations which can have an effect on the specification values listed.