



Original Bavarian base and speciality malts since 1856

## IREKS Pilsner Malt

<b>Colour:</b>	2.5 - 5 EBC
<b>Lovibond:</b>	1.4 - 2.3
<b>Type of beer:</b>	all types of beer Especially: Pilsner
<b>% of the grist:</b>	≤ 100



### Description/Application:

Base malt. This light IREKS brewing malt is suitable for the production of light beers and, in addition, forms the basis for most types of beer. It is characterized by a light colour combined with a high enzymology and high extract contents.

### Standard specification:

			Method*
Extract, dry matter	> 80	%	R-205.01.080 [2016-03]
Moisture Content	< 5	%	R-200.18.020 [2016-03]
Wort Colour	2.5 - 5	EBC	R-205.07.731 [2016-03]
Boiled Wort Colour	4 - 7	EBC	R-205.08.110 [2016-03]
Saccharification time	5 - 15	Min	R-205.03.730 [2016-03]
Protein Content, dry matter	9.0 - 11.5	%	R-200.20.030 [2016-03]
Soluble Nitrogen, dry matter	610 - 780	mg/100 g	R-205.11.030 [2016-03]
Kolbach Index	36 - 45	%	R-205.12.999 [2016-03]
FAN, dry matter	110 - 160	mg/100 g	R-205.14.111 [2016-03]
pH-value	5.8 - 6.1		R-205.06.040 [2016-03]



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Viscosity (congress wort at 8.6 %)		< 1.58	mPa·s	R-205.10.282 [2016-03]
Viscosity (Iso 65 °C at 8.6 %)		< 1.65	mPa·s	R-205.10.282 [2016-03]
β-Glucan (congress wort)		< 300	mg/l	R-205.15.111 [2016-03]
β-Glucan (Iso 65 °C)		< 400	mg/l	R-205.15.111 [2016-03]
Friabilimeter	Friability	> 81	%	R-200.14.011 [2016-03]
	Compl. Glassy	< 2.5	%	
Dimethyl Sulfide-Prec. (DMS-P) dry matter		< 7	mg/kg	R-205.29.153 [2016-03]
Congress wort				R-206.00.002 [2016-03]
Iso 65 °C				R-207.00.002 [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.