

## BREWING MALTS

# Pilsner malt



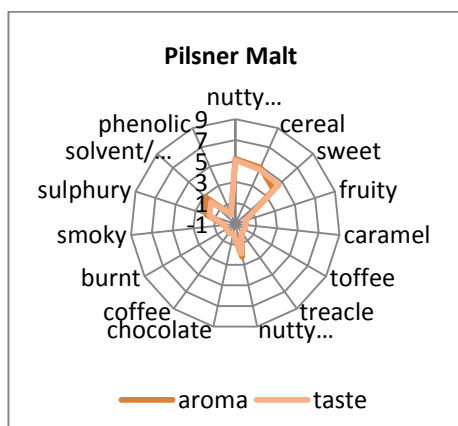
## MALT CHARACTER

Pilsner Malt is made from 2-row Finnish spring barley. Steeping and germination conditions are chosen to promote even germination and homogenous modification. The final air-on temperature in kilning is typically 80-85 °C. Pilsner malt flavour is usually described as slighty nutty and sweet. Great malt for all malt beers but there is enough activity and character for base malt use in many brewing applications.

## MALT SPECIFICATION

moisture	%	< 5.0
extract fine	% dm	> 82.0
colour	°EBC	3.0 – 4.0
protein	% dm	max. 11.5
sol. nitrogen	mg/100 g	620-750
free amino nitrogen	mg/l	130-170
beta - glucans	mg/l	< 200
friability	%	>85
diastatic power	WK dm	>260

## FLAVOUR CONTRIBUTION



## PACKAGING

Pilsner malt is available in bulk, big bags and 25 kg pp/pe bags.

## STORAGE AND SAFETY

Malt should be stored in a cool (< 20 °C), dry (< 40 RH %) and odourless place. Under these conditions the shelf-life of malt is minimum one year.

Keep malts away from hot surfaces and do not inhale the malt dust.

## APPLICATIONS

For all kind of beers or whiskies. The colour of the pilsner malt is low.

## GENERAL REMARKS

Our malts are produced according to ISO 9001:2000 (including food safety) and ISO 14 000

Organic certificates are permitted locally

No GMO raw materials are used

All the used barley varieties are tested and approved for malting and brewing

Analysis of our malts are carried out according to EBC Analytica (or similar) when possible

Product descriptions are subjectible to crop changes

## DID YOU KNOW?

*The main malting barley varieties in Finland are Barke, Tipple and Harbinger. Among those, Barke is the most common. It has shown good farming performance in our Northern circumstances. And if you ask the malsters and brewers, there is no better than good old Barke!*