

ALE MALT SPECIFICATION

No	Specification parameters	Unit	Standard	Method of Analysis
1	Taste and odour		Normal	EBC 4.5.1
2	Moisture	%	≤ 5.0	EBC 4.2
3	Extract fine grind on dry basis	%	≥ 80.5	EBC 4.5.1
4	Difference fine grind/ coarse grind	%	≤ 1.8	EBC 4.5.2
5	Total Protein	%	9.5 - 11.5	EBC 4.3.1 EBC 4.3.2
6	Diastatic power	°WK	≥260	EBC 4.12
7	Clarity of wort	EBC	Clear	
8	Saccharification time	Minute	≤ 15.0	EBC 4.5.1
9	Filtration speed		Normal	EBC 4.5.1
10	Colour of wort	EBC	3.5 - 5	EBC 4.7.1
11	PH	PH	≥5.6	EBC 8.17
12	Soluble Protein	%	4.3 – 5.3	EBC 4.9.1 EBC 4.9.3
13	Kolbach Index	%	42 - 49	EBC 4.9.1 EBC 4.9.3
14	FAN	Mg/l	≥150	EBC 4.10
15	Friability	%	≥81	EBC 4.15
16	Rate of glassy grain	%	< 2.0	EBC 4.15
17	Viscosity	mPas	≤ 1.58	EBC 4.8
18	β Glucan (wort)	Mg/l	≤ 180	EBC 4.16.2
19	NDMA	Ppb	≤ 2.5	