

PILSEN MALT SPECIFICATION

No	Specifications parameters	Unit	Standard	Method of Analysis
1	Taste and odour		Normal	EBC 4.5.1
2	Moisture	%	≤ 4.5	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	≥ 250	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	3.0 – 4.5	EBC 4.7.1
11	PH	PH	≥ 5.8	EBC 8.17
12	Soluble Protein	%	4.0 – 4.6	EBC 4.9.1 EBC 4.9.3
13	Kolbach Index	%	38 – 45	EBC 4.9.1 EBC 4.9.3
14	FAN	mg/l	≥ 140	EBC 4.10
15	Friability	%	≥ 83.0	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	≤ 150	EBC 4.16.2
19	DMSP	ppm	≤ 4.0	
20	NDMA	Ppb	≤ 2.5	