



# PILSEN MALT



## TYPICAL ANALYSIS

<b>Assortment On 6/64" +7/64"</b>	85 minimum
<b>Assortment Through 5/64"</b>	1.5 maximum
<b>Moisture</b>	4.0 to 4.8
<b>Color</b>	1.6 to 2.0
<b>Fine Grind Extract, Dry Basis</b>	81.0 minimum
<b>Coarse Grind Extract, Dry Basis</b>	79.6 minimum
<b>Fine - Coarse Difference</b>	1.4 maximum
<b>Diastatic Power</b>	140 to 155
<b>Alpha-amylase</b>	50 minimum
<b>Total Protein</b>	11.0 to 12.0
<b>Soluble Protein</b>	4.5 to 5
<b>Kolbach Index</b>	38 to 43
<b>Viscosity</b>	1.50 maximum
<b>Beta-glucan</b>	130 maximum

Revised March 2016

## MALT CHARACTERISTICS

<b>Barley Type</b>	Two-row
<b>Malt Type</b>	Base malt
<b>Flavor Contribution:</b>	Clean, mild, classic
<b>Color/Appearance:</b>	Straw, light golden
<b>Beer Styles:</b>	Traditional pilsners and lagers with a delicate malt flavor
<b>Usages:</b>	Up to 100%
<b>Examples:</b>	Pilsner, Kolsch, Belgian, Tripel, Helles
<b>Varieties:</b>	AMBA approved

