



Original Bavarian base and speciality malts since 1856

IREKS Crystal Oak

Colour:	25 - 35 EBC
Lovibond:	10 - 15
Type of beer:	light beers, Export, Festbier, Märzen
% of the grist:	5 - 30



Description/Application:

This IREKS crystal malt does not only serve to bring subtle brown hues and an enhancement of the foam stability, it introduces, at the same time, subtle hints of caramel.

Production:

Saccharified, caramelized and roasted in the roasting drum.

Standard specification:

			Method*
Extract, dry matter	> 76	%	R-260.02.080 [2016-03]
Moisture Content	< 8	%	R-200.18.020 [2016-03]
Wort Colour	25 - 35	EBC	R-261.01.110 [2016-03] R-205.07.110 [2016-03]
Protein Content, dry matter	< 13.5	%	R-200.20.030 [2016-03]
pH-value	5.0 - 5.8		R-205.06.040 [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.