



Original Bavarian base and speciality malts since 1856

IREKS Pale Ale Malt

Colour:	5 - 7 EBC
Lovibond:	2.3 - 3.1
Type of beer:	all types of beer, Especially: Ale, Kölsch, Pilsner
% of the grist:	≤ 100



Description/Application:

Base malt. Due to its slightly stronger colour in comparison to Pilsner Malt, this IREKS brewing malt gives the beers a more golden hue, such as is present in exponents of the Anglo-Saxon beers.

Standard specification:

			Method*
Extract, dry matter	> 80	%	R-205.01.080 [2016-03]
Moisture Content	< 5	%	R-200.18.020 [2016-03]
Wort Colour	5 - 7	EBC	R-205.07.110 [2016-03]
Saccharification time	10 - 30	Min	R-205.03.730 [2016-03]
Protein Content, dry matter	< 12.0	%	R-200.20.030 [2016-03]
Soluble Nitrogen, dry matter	610 - 800	mg/100 g	R-205.11.030 [2016-03]
Kolbach Index	36 - 45	%	R-205.12.999 [2016-03]
pH-value	5.4 - 5.9		R-205.06.040 [2016-03]
Viscosity (congress wort at 8.6 %)	< 1.60	mPa·s	R-205.10.282 [2016-03]
Friabilimeter	Friability	> 81	R-200.14.011 [2016-03]
	Compl. Glassy	< 2.5	

*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.