



Specifications

051.011.5 – 051.014.9
Brewferm® Pale Ale malt
Crop year 2014

Parameter	Unit	Minimum	Maximum
Moisture	%		4.5
Extract (dry basis)	%	81.0	
Extract difference fine-coarse	%	1.0	2.5
Wort colour	EBC (Lov.)	7.0 (3.2)	10.0 (4.3)
Total protein	%		11.5
Soluble protein	%	4.0	4.6
Kolbach index	%	38.0	45.0
Viscosity	cp		1.6
Diastatic power	WK	250	
Friability	%	80	
NDMA	ppb		2.5

Features

Belgian light-coloured base malt. Kilning at up to 90-95°C.

Usually used as a base malt or in combination with Pils malt to impart a richer malt flavour and additional colour. Being deeper in colour, this malt can add a golden hue to the wort. It is used with strong yeasts to produce amber and bitter beers. Pale Ale malt is kilned longer and is usually better modified, providing a more pronounced flavour than Pils malt. The enzymatic activity of Brewferm® Pale Ale malt is sufficient when used with large proportion of non-enzymatic specialty malts.

Usage

Pale ale styles and bitter beers, most traditional English beer styles. Up to 100% of the mix.

Storage and shelf life

Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. If these conditions are observed, we recommend using all whole kernel products within 18-24 months from the date of manufacture and all milled products within 3 months.

Remarks

Neither of our malts contains any genetically modified organisms as defined by European Directive 2001/18/EC, which means that all our malts are GMO FREE guaranteed.

All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines.