

TECHNICAL DATA SHEET
PILSEN MALT

Plant: Malteries Soufflet – Hodonice Malting House

Goods: Pilsen malt made of 2-row spring malting barley of crop 2023 (from Czech variety of barley)

Quality specification for crop 2023 deliveries

Analysis	Unit	Specification	
		MIN	MAX
Moisture	% (m/m)		4,5
Extract yield	% (m/m)		
Extract yield on dry matter	% (m/m)	80,0	100,0
Apparent final attenuation	%	79,0	83,0
Wort Colour	EBC	3,0	4,0
Boiled wort colour	EBC		6,5
pH	pH	5,80	
Protein on dry matter	% (m/m)	9,5	11,5
Soluble.Protein on dry matter	% (m/m)	3,8	4,6
Friability	% (m/m)	80,0	
Whole unmodified grains (WUG)	% (m/m)		2,0
Partly unmodified grains (PUG)	% (m/m)		5,0
NDMA	µg/kg		2,5
Wort Viscosity	mPas		1,55
DMS precursor (SMM)	mg/kg		4,00
Diastatic power	WK	200	
Saccharification time	min		15
Grading > 2.5 mm	% (m/m)	90,0	
Grading < 2,2 mm	% (m/m)		1,5
Damaged and broken	% (m/m)		
Foreign seeds	% (m/m)		
Gushing potential using mineral water for the assay	g/bt		5
Gushing potential using beer for the assay	g/bt		50
FAN	mg/l		

♦ **Společnost je součástí Groupe Soufflet**

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