



**Product specification PaleAle malt
Summer brewing barley**

Analysis	Method	Tolerance		Unit
		min	max	
Friability Friability Glassy Corns	Mebak R-200.14.011 [2016-03]	82,0	2,0	% %
Sorting Full barley proportion 1. variety Sorted out	Mebak R-110.22.011 [2016-03]	85,0	1,0	% %
Hectolitre weight	Mebak R-110.24.020 [2016-03]	48	62	kg as is.
Moisture	Mebak R-110.40.022 [2016-03]	3,5	4,9	%
Protein	Mebak R-110.41.030 [2016-03]	9,5	12,0	% in Malt-dm
Kongressmaische- Mebak R-206.00.002 [2016-03] - and resulting wort analyses				
Extract fine grind	Mebak R-205.01.080 [2016-03]	81,0		% Malt dm
Wort colour spectr.	Mebak R-205.07.110 [2016-03]	7,0	11,0	EBC
Boiled wort colour spectr.	Mebak R-205.08.110 [2016-03]	9,0	15,0	EBC
Wort viscosity	Mebak R-205.10.284 [2016-03]	1,45	1,60	mPas.s
Kolbach index	Mebak R-205.12.999 [2016-03]	35	45	%
Wort pH	Mebak R-205.06.040 [2016-03]	5,6	6,0	
Soluble nitrogen	Mebak R-205.11.030 [2016-03]	620	750	mg/100 g Malt-dm
Appearance		clear or opalescent		

Reset pattern is kept for 12 months.
The data are crop-dependent.