

DESCRIPTION

Barely Malt

Appearance: Homogeneous grain mass that does not include moldy grains or grain pests

Color: Yellow

Smell: Malty

Taste: Malty, sweetish, without foreign aftertaste

Passage through a sieve 2.2x20mm: 1.9%

RN: no more 6.1

Mass fraction of moisture: 4.3%

Mass fraction of extract in dry matter of finely ground malt: 80.4%

The difference in mass fractions of extracts in the dry matter of fine and coarse malt: 2.0 %

Duration of saccharification time, min: 15 minutes

Wort color: 6.5 EBC

Friability: 94.5%

Dirtyness: 0.4%

Mass fraction of protein substances in dry matter of malt: 10.1%

Vitreousness, no more: 2.5%

Kolbach index, not less: 38% Relative
extract (Re45), not less: 38%

Free amine nitrogen, not less: 130.mg/100gp

Viscosity, no more: 1.5mPas