



WEYERMANN® BEECH SMOKED BARLEY MALT

A pale, well-modified malt from top-quality barley that has been gently smoked over a beech-wood fire.

Sensory properties: malty-sweet, well-rounded beech wood aroma, with notes of mild honey and vanilla

Enzymatic activity: high

Use: baking agents and other foods

Result: enhances aroma and aroma profile

Recommended quantities: food industry as required

Color: Light brown

4,0 – 8,0 EBC | 2.0 – 3.5 Lovibond



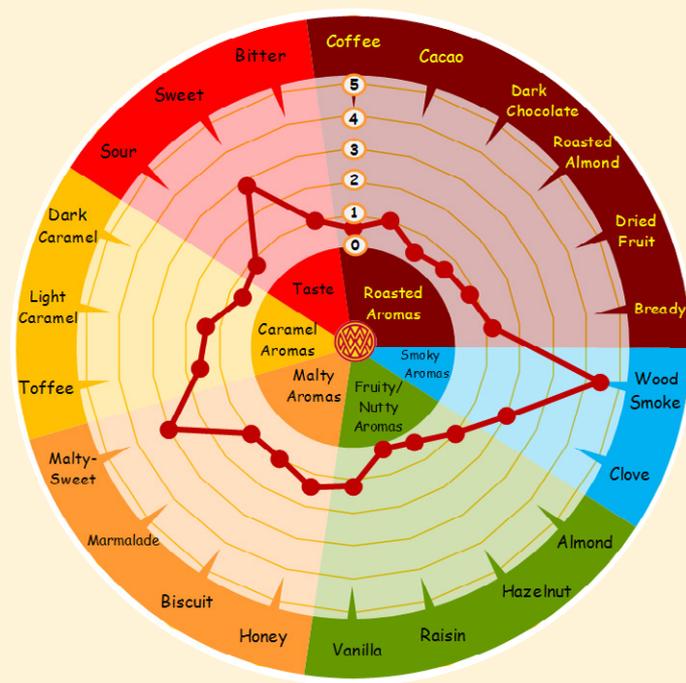
Shipping units: 25-kg/55-lb bag, BigBag, bulk

Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL

Weyermann® Beech Smoked Barley Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	77		%
Color (EBC)	4	8	EBC
Color (Lovibond)	2	3,5	Lovibond
Protein (dry substance)	9	13	%
Kolbach Index	38	45	%
Saccharification time		30	min
Viscosity (8.6%)		1,7	m Pa s
Friability	75		%
Glassy Kernels		3	%