



Original Bavarian base and speciality malts since 1856

IREKS Spitz Malt

Colour:	2 - 5 EBC
Lovibond:	1.2 - 2.3
Type of beer:	all types of beer
% of the grist:	≤ 10



Description/Application:

Spitz Malt got its name from the rootlets which protrude slightly due to a reduced germination process. As a result of the low modification, it is suitable for compensating very highly modified malts and for the general enhancement of the foam stability.

Standard specification:

			Method*
Extract, dry matter	> 70	%	R-205.01.080 [2016-03]
Moisture Content	< 5	%	R-200.18.020 [2016-03]
Wort Colour	2 - 5	EBC	R-205.07.731 [2016-03]
Protein Content, dry matter	< 12.5	%	R-200.20.030 [2016-03]
Soluble Nitrogen, dry matter	< 700	mg/100 g	R-205.11.030 [2016-03]
Kolbach Index	< 40	%	R-205.12.999 [2016-03]
pH-value	5.8 - 6.2	EBC	R-205.06.040 [2016-03]

*Analysis method according to MEBAK, Raw Materials, 2016

Brewing grain is a natural product and is subject to qualitative fluctuations which can have an effect on the specification values listed.