

GERMAN PILSEN MALT

TASTING NOTES
SWEET, GRASSY, GRAINY





COLOUR (IoB)

2.5 – 3.5

BEER STYLES	USAGE RATE	RECIPE
<i>Continental lager malt</i>	<i>Up to 100%</i>	<i>Crisp German Pilsner See page 97</i>

At our Hamburg maltings we malt Danish and German spring barley to produce a classic German Pilsen style malt for lager production.

With a high protein content this malt benefits from a rising temperature programme and lautering, but our customers have also used it successfully in traditional UK brewhouses.

The higher molecular weight proteins give excellent head retention and mouthfeel. High levels of speciality malt and non-malted cereals can be used with this malt while maintaining fermentation vigour. This malt can be used in single temperature mashing but you may need to increase finings rates to drop out the additional protein.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	302 L°/kg	81.5%	81.5%
COLOUR	3.0-4.0 EBC	3.5-4.5 EBC	1.5-2.0 °L
TN/TP	1.52-1.90%	9.5-12.0%	10.0-11.0%
SNR/KI/ST RATIO	32-38	37-43	38-42
DP/DPWK/LINTNER	65 min IoB	230 min WK	70 min °L