



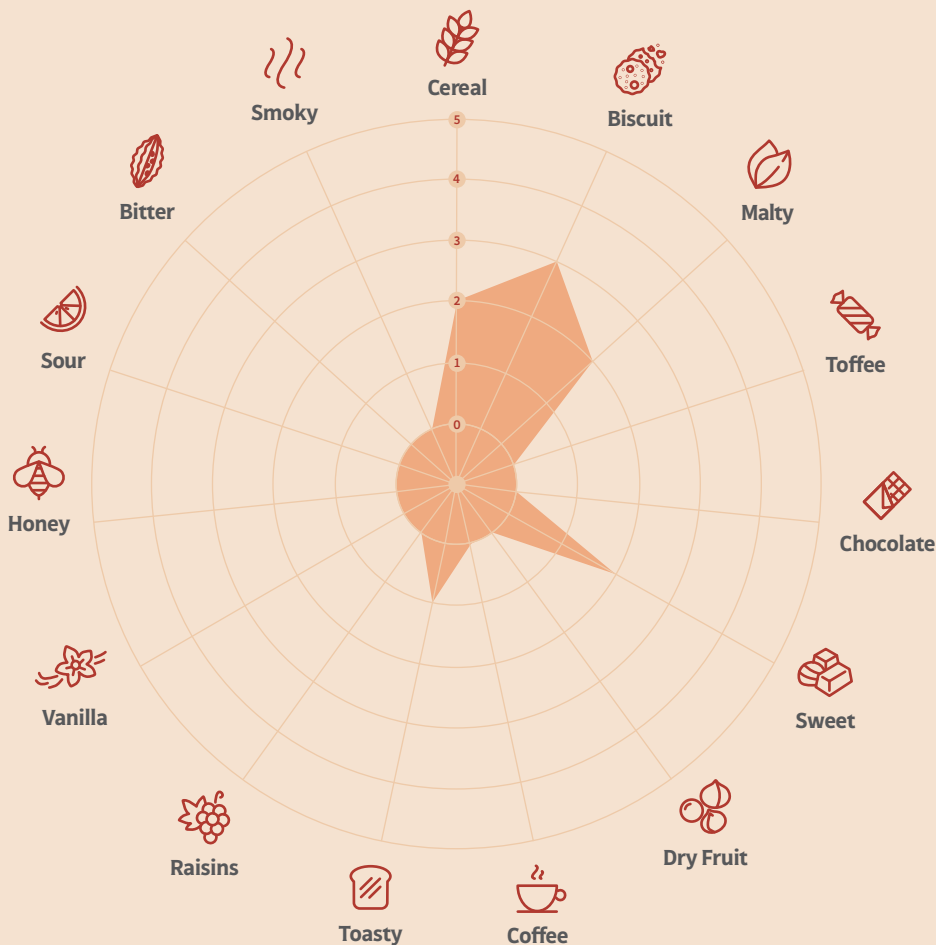
PILSNER MALT



JOE WHITE MALTINGS¹⁸⁵⁸

Description

Base malts provide the sugars for fermentation and enzymes for converting the starch to sugars during mashing, as well as adding unique character and flavour. A light golden colour and smooth clean flavour make this malt a perfect base for any brew, but particularly Pale Ales, Pilsners and IPA's.



Main Aromas



Beer Style & Inclusion Rate

Ideal for all beer styles, up to 100%

Specifications

Colour (EBC)	3.0-4.0
Extract (%)	Min. 80.0
Moisture (%)	Max. 4.5
Total protein (%)	9.0-11.5
Enzymatic Activity (WK)	Min. 200
Viscosity (CPS)	Max. 1.60

Packaging Options

25kg bag, 1mt bag, in bulk