SOPHUS FUGLSANG
EXPORT-MALTFABRIK A/S

MALT ANALYSIS

Crop: 2016 Crop Danish 2 Row Spring Barley
Reference: Type sample analysis of Fuglsang Pilsner Malt
Malt delivered during 2017 will be within below min/max. Limits.
(For specific wishes please contact us).
Batch Nr. 1234

Haderslev, 25-10-2016

		Result	Min.	Max.
Moisture	%	4,2		**4,5**
Extract in fine grind, dry basis	%	81,5	**81,0**	**83,0**
Extract difference (fine/coarse), dry basis	%	1,5	**1,0**	**2,0**
Conversion (Saccarification)	Min.	below 10	**10**	**15**
Odour of mash		normal	-	-
Speed of filtration		normal	-	-
Degree of clarity		clear	-	-
Wort colour	EBC	3,6	**3,0**	**4,2**
Protein in malt, dry basis		10,0	**9,5**	**11,5**
N in wort as % of dry malt	%	0,67	**0,60**	**0,80**
Soluble Protein, dry basis	%	4,40	**3,75**	**5,00**
N in wort as % of N in malt (Kolbach index)	%	42	**38,0**	**44,0**
Viscosity (8,6%)	m Pa·s	1,45	**1,40**	**1,55**
ß-Glucan in wort	mg/l	155	**100**	**220**
pH of Wort	%	5,90	**5,60**	**6,00**
Friability	%	95,0	**75,0**	**95,0**
Steely (glassy) kernels	%	1,1	**0,0**	**3,0**
Modification (Calcofluor)	%	94	**85**	**100**
Homogeneity (Calcofluor)	%	80	**60**	**100**
Diastatic Power (WK), on dry basis	WK	235	**220**	**400**
Gushing	g/bt.	0	**0**	**0**

The analysis has been made according to "Analytica EBC".