



## Kling wheat malt

Kling wheat malt guarantees the fresh „top-fermenting“ taste that has come to be associated with wheat beer. Our wheat malt is mostly made from the best quality brewer’s wheat sourced from our regional producers. This allows us to ensure the quality of the grain from sowing to harvest and delivery. In addition to being used as the base malt in wheat beers, Kling wheat malt can be used as a supplementary malt to add foam and body to „top-fermenting“ specialty beers and to ensure a full-bodied taste thanks to its higher protein content.

The malting technology utilizing single-floor kilns that is used in our plant in Edingen is perfectly suitable for the production of wheat malt. It is no surprise that Germany’s best breweries rely on Kling wheat malt.

### Standard characteristics

	Unit	Values congress mashing process MEBAK R-206.00.002 [2016-03]	Values isotherm 65 ° C mash MEBAKR-207.00.002 [2016-03]	Method*	R**
Moisture content	%	< 5,5	see CMP	R-200.18.020	0,6
Dry malt extract, finely ground	%	> 83,5 ***	> 83,2 ***	R-205.01.080	1,2
pH		5,9 - 6,1	see CMP	R-205.06.040	0,2
Colour	EBC	< 5	2,4 - 4,2	R-205.07.731	1,0
Postcolouration	EBC	5,0 - 6,7	4,8 - 6,7	R-205.08.110	1,09 - 2,84
Protein content	%	10,6 - 12,5	10,6 - 12,5	R-200.20.030	
Kolbach index	%	38 - 42	32 - 36	R-205.12.999	
Viscosity (to 8.6%)	mPas	< 1,95	< 2,0	R-205.10.284	

\* Analyzed according to the MEBAK method, 2016 raw materials volume; \*\* reproducibility; \*\*\* dependent on the year

### Packaging

Loose: in a trailer, in silo tanker with hose, in a 25-feet container, in a 40-feet container  
 Packed: 25 kg unpalletted, 50 kg unpalletted, 25 kg palletted on EURO palets (750 kg per palet),  
 25 kg palletted on CP3 palets (750 kg per palet)