



Kling Pilsner malt

Kling Pilsner malt is the base malt for all kinds of flavorful beers. It can be used alone or in combination with another malt. The enzyme-rich, extract-rich malt is mainly produced from two lines of summer brewer's barleys that are grown in areas of Germany that have traditionally been renowned for their barley cultivation: the Tauber/Lower Franconia, Kraichgau, Rhenish Hesse, Vorderpfalz, and Ried.

On request, we can also process the best winter brewer's barley, which offers the potential of increased taste and resistance to clouding thanks to its increased polyphenol content.

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	see KGM	R-200.18.020	0,6
Dry malt extract, fine grist	%	> 81***	> 80,5 ***	R-205.01.080	1,2
pH		5,8 - 6,0	see KGM	R-205.06.040	0,2
Colour	EBC	3-4	2,6 - 3,6	R-205.07.731	1,0
Postcolouration	EBC	5-6	4,6 - 5,6	R-205.08.110	1,09 - 2,84
Protein content	%	10,5 - 11,5	see KGM	R-200.20.030	
Kolbach index	%	38 - 45	34 - 41	R-205.12.999	
Viscosity (to 8.6%)	mPas	1,45 - 1,60	1,50 - 1,65	R-205.10.284	
Friability	%	> 80	see KGM	R-200.14.011	
Steeliness	%	< 2,5	see KGM		

* 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-foot container, in a 40-foot 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)