

PILSNER MALT

PRODUCT SPECIFICATION - 2025



DESCRIPTION

Our Pilsner malt, made from Sebastian and Gulliver two-row spring barley, is perfect for lagers, and pilsners. With its golden colour, mild flavour, and high extract, it provides a versatile and reliable base for a wide range of beer styles.

PARAMETER	VALUE
Moisture	≤4.5%
Extract (dry basis)	≥80.5%
Fine-coarse difference	≤1.5%
Wort colour (EBC)	3.5-4.2
Wort colour (L°)	1.9-2.2
Protein (dry basis)	≤11.5%
Kolbach index	37-42%
Soluble nitrogen	650-750 mg/L
Diastatic Power	≥260 WK
FAN	≥130 mg/L
Beta-glucans	≤200 ppm
Friability	≥85%
Saccharification time	15 min.
Filtration time	normal
Viscosity (at 20°C)	1.4-1.6 mPa·s
pH	5.9-6.1
Glassiness	≤1.8%
Grading < 2.2 mm	≤1.0%
Grading > 2.5 mm	≥90%
Plant impurities	≤0.1%
Barley variety	Sebastian/Gulliver
Food safety certification	ISO 22000:2018
Quality certification	DSTU 4282:2018
Presence of GMO	Non-GMO



Country of origin:
Ukraine

Beer styles:
Lagers, Pilsners

Usage rate:
Up to 100%

Packaging options:
25 kg bags (crushed or whole), bulk

Shelf life:
Up to 24 months