

PALE ALE MALT

PRODUCT SPECIFICATION - 2025



DESCRIPTION

Our Pale Ale malt, made from Sebastian two-row barley, is ideal for pale ales, IPAs, porters, and stouts. With its rich amber colour and high extract, it delivers balanced flavours and reliable performance across different beer styles.

PARAMETER	VALUE
Moisture	≤4.5%
Extract (dry basis)	≥80.5%
Fine-coarse difference	≤1.5%
Wort colour (EBC)	4.8-5.4
Wort colour (L°)	2.3-2.5
Protein (dry basis)	≤11.5%
Kolbach index	37-42%
Soluble nitrogen	650-750 mg/100g
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
Food safety certification	ISO 22000:2018
Quality certification	DSTU 4282:2018
Presence of GMO	Non-GMO



Country of origin:
Ukraine

Beer styles:
Ales, IPAs

Usage rate:
Up to 100%

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

Shelf life:
Up to 24 months