



DINGEMANS

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DINGEMANS

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Typical Malt Analysis

	Barley Type	Barley Variety	H2O		Color			Protein Max.			Extract Dry Min.		D.P. Min.	Mash	Clarity
			Max.	ASBC	Sol	Total	S/T	FG	CG	F-C Diff.	Dg. Lint.	Odor	Degree		
				Deg. Lov.								Max.			Visual
Brewers Malt															
Pilsen	Two-Row	Prestige	4.5	1.4 - 1.8	4.5	11.5	48.0	81.0		2.0	90		Aro	Clear	
Pale Ale	Two-Row	Prestige	4.5	2.7 - 3.8	4.8	11.5	50.0	80.0		2.0	70		Aro	Clear	
Pale Wheat	Wheat	Tremie	5.5	1.2 - 2.0		12.0		83.0					Bread	Sl Hazy	
Color Malt															
Munich	Two-Row	Prestige	4.5	4 - 7	5.0	11.5	50.0	80.0		2.0	50		Aro	Clear	
Aromatic (Amber 50)	Two-Row	Prestige	4.5	17 - 21	5.5	11.5	55.0	80.0		2.0	30		V Aro	Dark	
Caramel Malt															
Cara 8	Two-Row	Prestige	9.5	6 - 9		11.5		65.0					V Aro	Dark	
Cara 20	Two-Row	Prestige	7.0	19 - 27		11.5		70.0					V Aro	Dark	
Cara 45	Two-Row	Prestige	5.5	40 - 54		11.5		70.0					V Aro	Dark	
Special B	Two-Row	Prestige	4.5	140 - 155		11.5		65.0					V Aro	Dark	
Roasted Malt															
Roasted Wheat (Tarwe Mout Roost 27)	Wheat	Tremie	4.5	10 - 14		12.5		80.0					Crackers	Dark	
Biscuit (Mout Roost 50)	Two-Row	Prestige	4.5	18 - 27		11.5		70.0					V Aro	Dark	
Chocolate (Mout Roost 900)	Two-Row	Prestige	5.0	300 - 380		11.5		65.0					Brt Coffee	Dark	
De-Bittered Black Malt (Mout Roost 1400)	Two-Row	Prestige	4.5	500 - 600		11.5		65.0					Brt Coffee	Dark	



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