



175 Years - Malt for the Best



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Munich malt by DURST MALZ has the following analytical properties:

Moisture content	3,5 - 4,2%
Fine meal extract	79,0 - 82% Trs (depending on crop)
Extract difference	1,5 - 2,6%
Saccharification time	10 - 20 minutes
Colour of Wort	12,0 - 40,0 EBC
Protein content	10,6 - 12,0% Trs (depending on crop)
Protein solution degrees	42,0 - 50,0%
Hartong VZ 45°	40,0 - 48,0% mPas
Viscosity	1,50 - 1,65 mp/seconds (8,6% wort)
Friability	75 - 83,0 %
glassy Kernels	<3,0%
Screening below 2,2 mm	<1,0% (depending on crop)
FAN	130 - 180 mg/l



Latest news

Variety trials



DURST MALZ carried out new trials of spring malting barley in collaboration with the companies SCHWABENMALZ and RWZ in 2010. More details you will find under "**Variety trials**"...