



175 Years - Malt for the Best



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Pilsner malt, made from choice 2-row spring malting barley, can be supplied with the following quality parameters:

Moisture content	3,9 - 4,5%
Extract tine grind	80 - 83% Trs (depending on crop)
Extract difference	1,0 - 2,3%
Colour of Wort	3,0 - 4,0 EBC
Boiled Colour	5,0 - 7,0 EBC
Protein content	10,0 - 11,5% Trs (depending on crop)
Protein solution degree	39 - 47%
Hartong VZ 45°	36,0 - 44,0% mPas
Viscosity	1,48 - 1,58 mp/seconds (8,6% wort)
Friability	78 - 90%
glassy Kernels	<2,0
Screening 2,8 & 2,5 mm	>90
Screening below 2,2 mm	<1,0% (depending on crop)
DMSP	<600 ppb
FAN	130 - 180 mg/l
Diastatic Power	230 - 320 Wk Trs



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**"...

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