



## 175 Years - Malt for the Best



**Company**
**Quality**
**Malting Barley**
**Malt**
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Pilsner Malt
Munich Malt
Vienna Malt
**Wheat Malt**



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DURST MALZ wheat malt can be supplied with the following analytical properties:

Moisture content	3,9 - 5%
Fine meal extract	>84% Trs (depending on crop)
Extract difference	1,0 - 2,5%
Colour of Wort	3,2 - 4,0 EBC
Boiled Colour	4,8 - 6,0 EBC
Protein content	10,6 - 12,0% Trs (depending on crop)
Kolbach index	37 - 45%
Hartong VZ 45°	32,0 - 45,0% mPas
Viscosity	1,65 - 2,00 mp/seconds (8,6% wort)
FAN	90 - 130 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**"...

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