



# JOE WHITE

## MALTINGS

### Signature Malt Product Specification

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Product: Joe White Maltings – Signature Brewers Pilsner Malt Crop: 2018

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**Raw Material:** Australian Spring Barley (2RW), Westminster Variety

**Origin:** TAS, Australia

**Malting Facility:** Devonport, TAS

**Ideal For:** Pilsners, Pale Ales, I & APA

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### Typical Malt Analysis

Parameter	Minimum	Maximum	Unit
Moisture		4.5	%
Extract (dry basis)	81.0		%
Colour	3.0	4.0	EBC
Total Protein (dry basis)	9.5	11.5	%
Kolbach Index	38	44	%
Saccharification time		10	Minutes
Viscosity		1.58	mPa.s
AAL	81	85	%
Free Amino Nitrogen	150		mg/l
Wort Beta Glucan		160	mg/l
DP (dry basis)	280		Wk
DMS Precursor		5.0	µ/kg
Friability	83		%
Assortment >2.5mm	90		%
Assortment <2.2mm		1.5	%