

Typical analysis and product description

Europils Malt

Typical analysis

Parameter	IoB	EBC	ASBC
Moisture	4.5% max	4.5% min	4.5% max
Extract	308.0 L°/kg	81.5%	81.5%
Colour	2.5-3.5 EBC	3.0-4.0 EBC	1.5-1.9 °L
TN/TP	1.55-1.75%	8.8-10.0%	8.8-10.0%
SNR/KI/ST ratio	36-40	43-48	43-48
DP/DPWK/Lintner	60 min IoB	200 min WK	66 min °L

Standard packaging options

Whole grain	Bulk 25 kg sack
Crushed	25 kg sack

Globally, pilsen or lager-style beers are the dominant beer category. These beer types demand a lower modified malt to complement the temperature programmed or decoction mashing regimes employed.

Crisp Malting Group Europils Malt perfectly fits this requirement, being typically made from 2-row spring barley which is malted to give the required level of modification whilst maintaining a high level of homogeneity. Careful control of kilning ensures the required low colour is achieved.

Europils malt has a higher protein content which ensures ample enzymatic capability which, combined with the high levels of free amino nitrogen present, assure excellent brewing performance even when unmalted adjuncts form part of the grist composition.