MACEDONIAN THRACE BREWERY SA

THRACIAN MALT



MALT SPECIFICATIONS

Brand name: **Thracian Dark** Type: Munich Malt Type 2

Thracian Malt Dark, made from two-row Spring barley varieties, is a special malt of premium quality with rich malt aromas which is mainly used to slightly adjust the color in Ale and Lager beers and in the production of dark beers such as Vienna, Märzen and Munich. Thracian Malt Dark, produced with exclusive use of water and barley, in accordance with Agro 2.1, 2.2 integrated management and the most stringent international quality assurance standards (FSSC 22000), is the ideal choice for all the breweries that strictly adhere to the traditional German purity law (Reinheitsgebot).

Characteristics:		
PARAMETERS	MIN	MAX
MOISTURE CONTENT (%)	2,0	3,5
EXTRACT AS IS (%)	77,5	80,5
EXTRACT DRY BASIS (%)	79,5	81,5
SACCHARIFICATION (min)	12,0	18,0
FRIABILITY (%)	88,0	-
GLASSY KERNELS (%)	-	0,5
COLOR (EBC)	17,0	27,0
ATTENUATION LIMIT, APPARENT (%)	72,5	78,5
PROTEIN DRY BASIS (%)	9,0	10,5

Packaging:

Sacks size 25 kg/55 lbs, Big Bags 1.000 kg/2.200 lbs or in bulk loads.

Overview:

Our state-of-the-art malting plant meets the highest hygiene standards. The malting barley we use is sourced exclusively from Eastern Macedonia and Thrace and is a product of our contractual farming program that was introduced in 2006.

Our malting plant employs the traditional method of production: water and barley, with no additives or supplements. Our plant produces top-quality malt from two-row spring barley varieties, cultivated in accordance with Agro 2.1, 2.2 integrated management system standards, under the most stringent international quality assurance standards (FSSC 22000). We assure that the levels of heavy metals and mycotoxins in our products are below the limits permitted under Regulation (EC) No 1881/2006 and its amendments.