

Harsdorfer Malzfabrik

Frank Schütz e.K.

Status: 01/2023

Productspecification: Schuema® Fa 1000

Roasted malt made of selected local summer malting barley. Through the gentle production in the drum roaster creates pleasant chocolate and roasted aromas. Intended for adjusting the color of all types of beer. For use with all dark and strong beers such as Bock, Alt, Schwarzbier, Porter and Stouts.

Raw material: summer malting barley

Origin: Germany

Ingredients: barley, water

Parameter	Minimum	Maximum	Unit
Water content		4,5	%
Fine grist in dry matter	78,0		%
Wort colour	900,0	1100,0	EBC

Appearance: dark brown up to black grains, evenly dark brown inside of grains

Packaging: bulk loading, BigBag und 25kg Bag

Shelf life: at least 24 months when stored in a cool, dry place (max. 18°C)

Available qualities: conventional, EU organic, Bioland