

Harsdorfer Malzfabrik

Frank Schütz e.K.

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Productspecification: Schuema® Melanoidin

Melanoidin malt made of selected local summer malting barley. From intensively solved green malt carefull drying and kilning at high temperature. The pleasantly very intense malt aroma gives your beers a distinctive reddish color.

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	50,0	80,0	%

Appearance: dark brown 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