

Harsdorfer Malzfabrik

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Status: 01/2023

Productspecification: Schuema® Smoked oakwood ryemalt

Oakwood smoked malt made of selected local rye. Six days in the germination box gently and intensively solved. Kilned over fresh smoke of pure oakwood, a pleasant, intense and spicy aroma is created.

Raw material: malting rye

Origin: Germany

Ingredients: rye, water

Parameter	Minimum	Maximum	Unit
Water content		6,0	%
Fine grist in dry matter	80,5		%
Wort colour	3,0	4,5	EBC
Firability	80,0		%
Glassiness		2,0	%

Appearance: yellow up to light brown grains, white 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