



**SOPHUS FUGLSANG**  
**EXPORT-MALTFABRIK A/S**

**MALT ANALYSIS**

Crop: 2018 Crop Danish 2 Row Spring Barley  
 Reference: Type sample analysis of Fuglsang Munich Malt  
 Malt delivered during 2019 will be within below min/max limits.  
 (For specific wishes please contact us).

Haderslev, 13-05-2019

		<b>Result</b>	<b>Min.</b>	<b>Max.</b>
Moisture	%	4,0		<b>4,5</b>
Extract in fine grind, dry basis	%	80,0	<b>79,0</b>	<b>82,0</b>
Extract difference (fine/coarse), dry basis	%	1,5	<b>1,0</b>	<b>2,0</b>
Conversion (Saccarification)	Min.	below 10	<b>10</b>	<b>15</b>
Odour of mash		normal	-	-
Speed of filtration		normal	-	-
Degree of clarity		clear	-	-
Wort colour	EBC	16,0	<b>12,0</b>	<b>16,0</b>
Protein in malt, dry basis		11,1	<b>9,5</b>	<b>11,8</b>
N in wort as % of dry malt	%	0,69	<b>0,60</b>	<b>0,80</b>
Soluble Protein, dry basis	%	4,52	<b>3,75</b>	<b>5,00</b>
N in wort as % of N in malt (Kolbach index)	%	39	<b>34,0</b>	<b>44,0</b>
Viscosity (8,6%)	m Pa·s	1,51	<b>1,40</b>	<b>1,55</b>
β-Glucan in wort	mg/l	175	<b>100</b>	<b>250</b>
pH of Wort	%	6,00	<b>5,60</b>	<b>6,00</b>
Friability	%	95,0	<b>75,0</b>	<b>95,0</b>
Steely (glassy) kernels	%	1,9	<b>0,0</b>	<b>4,0</b>
Modification (Calcofluor)	%	90	<b>80</b>	<b>100</b>
Homogeneity (Calcofluor)	%	86	<b>60</b>	<b>100</b>
Gushing	g/bt.	0	<b>0</b>	<b>0</b>