

## Specifications MARIS OTTER MD

VARIETY	2-row winterbarley
MOISTURE	max. 4.5%
COLOUR	max. 4.0 EBC
BOILED WORT COLOUR	max. 6.5 EBC
EXTRACT FINE D.M.	min. 80 %
FINE/COARSE GRIND EXTRACT DIFFERENCE	max. 2.5%
SOLUBLE PROTEIN	3.4 – 4.8 %
TOTAL PROTEIN	max. 11.5 %
KOLBACH	30 - 45
FRIABILITY	min. 75 %
WHOLE UNMODIFIED GRAINS	max. 3 %
WORT VISCOSITY	max. 1.65 cp
pH	max. 6.0
NDMA CONTENT	max. 2.5 ppb <sup>2</sup>
FINAL ATTENUATION	min. 80.0 % <sup>1</sup>
B – GLUCANS	max. 300 ppm <sup>1</sup>
DIASTATIC POWER	min. 230 WK <sup>1</sup>

<sup>1</sup> is not mentioned on the analysis report

<sup>2</sup> controlled by HACCP-plan ; not mentioned on the analysis report

Mycotoxines, pesticides and heavy metals controlled by HACCP-plan