

Product catalog corporation OBOLON, Ukraine-2016



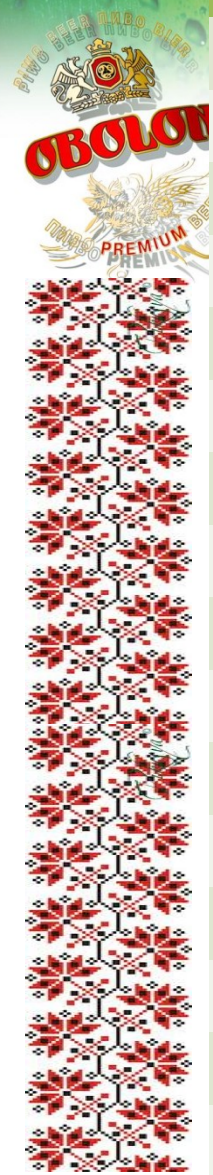


Pilsen barley malt

High-quality Pilsen barley malt is manufactured at the modern malting plant in Chemerivtsi, Khmelnytskyi region, which reached full capacity at the end of 2008. The new enterprise is able to produce 120 000 tons of malt per year, which minimizes the dependence of the Obolon plant on foreign malt markets.

The best sorts of European brewing barley are used for malt production. By adhering to regulatory standards, the malt manufactured in Chemerivtsi, meets Ukrainian (DSTU 4282:2004) and international requirements for organoleptic indicators and physicochemical parameters (color, humidity index, extract content, protein content, etc).





Barley malt anticipated values for crop 2015, part 1

Colour	yellow
Flavour	malty
Taste	sweetish
Friability (according to friabilitymeter) %	not less than 80
Hardness (according to friabilitymeter)%	not more than 2,5
Colour, (EBC)	not more than 4,6
Moisture content, %	not more than 5,0
Protein content, % ,	within 9,5-11,5
Kolbachzahl, %,	within 38,0-42,0
Extract content (ACP)% ,	not less than 80,5
Extract difference, %	not more than 2,3
Saccharification duration, minutes	not more than 15
Filtration duration, minutes,	not more than 50
Acidity, ml 0,1H NaOH solution per 100ml wort,	within 0,9-1,1
Wort pH	within 5,9 – 6,1
Wort clarity (visual)	clear-low opalescence
Colour after boiling, (EBC)	not more than 7,0
Diluted nitrogen, mg/dm ³	within 650 – 750



Barley malt anticipated values for crop 2015 , part 2

Viscosity, mPa•sec

not more than 1,6

Hartong index, %

not less than 36,0

Diastatic power (WK)

not less than 240

Final degree of attenuation,%

not less than 79,0

λ -amino nitrogen,mg/dm³

not less than 130

Gushing test (in water), g

not more than 5,0

Sieving through screen 2,2×20mm,%

not more than 1,5

Impurity content, %

not more than 0,3

