

**GRAINRUS**Food and beer -
the supply chain starts here

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 RAW MATERIALS FOR BREWING LOGISTICS GRAIN TRADING SEED & PLANT CULTIVATION**KURSK MALT**

Grainrus-Kursk malt, LLC

CERTIFICATE OF QUALITY / MALT ANALYSIS**B.05.06.08 – Regulatory**B – initial data
05 – requirements
06 – quality control laboratory
08 – document progress number
Sp – SpecificationApproved by: General manager,
G.A.Avidonova

"Caramel barley brewers malt specification»

Confidential

Organoleptic properties:

Appearance: Homogeneous grain mass, free of mouldy grains and grain pests**Colour:** Light-yellow to brownish with a glossy tint**Smell:** Malty. No off-odours – mouldy, sour, musty and other non-product-specific ones – allowed**Flavour:** Sweet. No bitter or burnt flavours both of the malt itself and its cold/hot extracts allowed**Physicochemical properties:**

No.	Property name	Unit		9 EBC	20 EBC	50 EBC
		%				
1	Moisture weight content	%	max	6.0	6.0	6.0
2	Extract weight content in dry matter	%	min	75.0	75.0	75.0
3	Colour	°EBC	-	5–13	15–25	40–60
4	Caramel grains	%	min	93.0	93.0	93.0
5	Foreign matter weight content	%	max	0.4	0.4	0.4

No.	Property name	Unit		100 EBC	150 EBC	200 EBC
		%				
1	Moisture weight content	%	max	6.0	6.0	6.0
2	Extract weight content in dry matter	%	min	75.0	75.0	75.0
3	Colour	°EBC	-	90–110	140–160	190–210
4	Caramel grains	%	min	93.0	93.0	93.0
5	Foreign matter weight content	%	max	0.4	0.4	0.4

No.	Property name	Unit		250 EBC	300 EBC	250-350 EBC double roast
		%				
1	Moisture weight content	%	max	6.0	6.0	6.0
2	Extract weight content in dry matter	%	min	75.0	75.0	75.0
3	Colour	°EBC	-	230–270	280–320	250–350
4	Caramel grains	%	min	93.0	93.0	93.0
5	Foreign matter weight content	%	max	0.4	0.4	0.4

Grainrus – Kursk Malt, LLC	B.05.06.08 – Sp
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