

**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.05.06.06 – Regulatory**B – initial data
05 – requirements
06 – quality control laboratory
06 – document progress number
Sp – SpecificationApproved by: General manager,
G.A.Avidonova**"Wheat malt specification»****Confidential**

Organoleptic properties:

Appearance: Homogeneous grain mass, free of mouldy grains and grain pests
Colour: Yellow, a reddish tint is allowed. No greenish and dark ones due to mould allowed.
Flavour: Malty. No off-odours – mouldy, sour, musty and other non-product-specific ones – allowed
Smell: Malty, sweet. No off-flavours allowed**Physicochemical properties:**

No.	Property name	Unit		Target
1	Moisture content	%	max	6.0
2	Extract in fine grind, dry basis	%	min	81.0
3	Extract difference (fine/coarse) dry basis	%	max	2.5
4	Saccharification time	min.	max	20
5	Colour	°EBC	max	5.0
6	Colour after boiling	°EBC	max	6.5
7	Acidity	cm ³ at 0.1N of NaOH solution	-	0.9–1.3
8	pH of Wort	Units	-	5.7–6.2
9	Viscosity	mPa.s	max	2.00
10	Total protein, dry	%	max	12.2
11	Wort FAN (free Amino N)	mg/l	-	90–150
12	Beta-glucan in wort	mg/l	max	150
13	Diastatic power (WK), dry	°WK	min	200
14	1.7x20 mm sieve-through rate	%	max	3.0
15	Grain admixture	%	max	2.0
16	Foreign matter	%	max	0.3

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Wheat malt specification	Revision 7