



BAVARIAN PILSEN

SELECT 2-ROW SPRING BARLEY GROWN IN BAVARIA, GERMANY. PERFECT FOR A WIDE VARIETY OF BEER STYLES AND HERITAGE RECIPES.

Our Bavarian Pilsen malt is a high-quality German lager style base malt produced from select 2-Row spring barley grown in the most celebrated malting barley growing region in Germany, outside the small village of Langerringen, Bavaria.

MALT CHARACTERISTICS

MALT TYPE:

BASE MALT

COLOR / APPEARANCE:

PALE STRAW

FLAVOR CONTRIBUTION:

MILD AND MALTY

BEER STYLES:

ALL LAGERS, LIGHT BODIED & COLORED ALES

COLOR(L):

1.7-2.2

VARIETIES:

AMBA APPROVED

TYPICAL ANALYSIS

ASSORTMENT ON 6/64" +7/64"	90 minimum	TOTAL PROTEIN	11.5 maximum
ASSORTMENT THROUGH 5/64"	1.5 maximum	SOLUBLE PROTEIN	3.6 to 4.6
MOISTURE	5.5 maximum	KOLBACH INDEX	36 to 44
FINE GRIND EXTRACT, DRY BASIS	81.0 minimum	FREE AMINO NITROGEN	140 to 170
COLOR (SRM)	1.5 to 2.2	VISCOSITY	1.55 maximum
DIASTATIC POWER (°L)	80 to 140	BETA-GLUCAN	150 maximum
ALPHA-AMYLASE	40 minimum	FRIABILITY	83 minimum
USAGE	Up to 100%		

PRODUCT DETAILS

BAGS:
55LBS

TOTES
2200 LBS

BAGS PER PALLET:
40 BAGS OR 1 TOTE

MAX WEIGHT/PALLET:
2200 LBS



TO ORDER: 844.546.MALT • CUSTOMERSUCCESS@MALTEUROP.COM
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A PILSEN MALT DIRECT FROM

**BAVARIA,
GERMANY**

LANGERRINGEN, BAVARIA

GERMAN BEER EXPERTISE

Malteurop Malting Company is introducing a new Pilsen malt imported directly from the storied barley region of Bavaria, Germany, where local growers and maltsters have long collaborated to produce some of the finest malt in the world.

This new Pilsen malt reflects our ongoing commitment to connect farmers and maltsters who share a passion for craft and respect for their local agricultural resources.

DID YOU KNOW?

- **BARLEY HAS BEEN GROWN IN THE BAVARIAN AREA FOR NEARLY 7000 YEARS.**
- **ANNUALLY, THE REGION PRODUCES 90,000 HECTARES OF PREMIUM BARLEY.**
- **WE GROW SPECIAL 2-ROW BARLEY THAT THRIVES IN THIS CLIMATE.**
- **THE LANGERRINGEN MALTHOUSE IS NESTLED AMONGST THE LOCAL BARLEY FIELDS.**

MALTEUROP BAVARIAN PILSEN

Malteurop Bavarian Pilsen is made from barley exclusively grown and malted in Bavaria—home to the German Purity Law and arguably the most important barley growing region in Germany. The long brewing heritage in the region has created a knowledge base among the local growers and maltsters for delivering what brewers value most in malted barley.

A HISTORY OF EXCELLENCE

Malting barley is a local craft that goes back literally thousands of years. Historical records show barley has been grown and harvested in Bavaria for close to 7,000 years. The grain became popular though the Middle Ages, as beer overtook wine as the beverage of choice among locals. Generations of family farmers have since delivered on this heritage of excellence, with an intimate knowledge of this unique region's growing characteristics and the art of cultivating the finest barley available.

CLIMATE IS EVERYTHING

The Bavarian barley growing region roughly spans from Munich in the East to the Black Forest in the West, producing over 90,000 hectares of barley annually. A unique climate provides the ideal balance of sunshine, warmth and precipitation. Today, our local farmers grow select 2-row spring barley that thrives in this climate and is suited to quality malting barley. It is then malted in our Langerringen, Germany malthouse situated in the pastoral barley field countryside outside.



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