



# FRENCH PILSEN

SELECT 2-ROW SPRING BARLEY GROWN IN THE CHAMPAGNE REGION OF FRANCE. PERFECT FOR A WIDE VARIETY OF BEER STYLES AND HERITAGE RECIPES.

Our French Pilsen malt is an exceptional lager style base malt produced from select 2-Row spring barley grown and malted in Champagne, France, a celebrated region long known for it's outstanding barley.

## MALT CHARACTERISTICS

MALT TYPE:

**BASE MALT**

COLOR / APPEARANCE:

**PALE STRAW**

FLAVOR CONTRIBUTION:

**MILD & MALTY**

BEER STYLES:

**ALL LAGERS, LIGHT BODIED AND COLORED ALES**

COLOR(L): **1.7-2.2**

## TYPICAL ANALYSIS

|                               |              |                     |              |
|-------------------------------|--------------|---------------------|--------------|
| ASSORTMENT ON 6/64" +7/64"    | 90 minimum   | ALPHA-AMYLASE       | 40 minimum   |
| ASSORTMENT THROUGH 5/64"      | 1.5 maximum  | TOTAL PROTEIN       | 11.5 maximum |
| MOISTURE                      | 5.5 maximum  | SOLUBLE PROTEIN     | 3.6 to 4.6   |
| FINE GRIND EXTRACT, DRY BASIS | 81.0 minimum | KOLBACH INDEX       | 37 to 43     |
| COLOR (SRM)                   | 1.5 to 2.0   | FREE AMINO NITROGEN | 140 to 170   |
| DIASTATIC POWER (°L)          | 80 to 140    | VISCOSITY           | 1.55 maximum |
| USAGE                         | Up to 100%   | BETA-GLUCAN         | 150 maximum  |
|                               |              | FRIABILITY          | 83 minimum   |

## 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  
MALTEUROP MALTING CO. • MALTEUROPMALTINGCO.COM



A PILSEN MALT DIRECT FROM

# CHAMPAGNE, FRANCE

VITRY-LE-FRANÇOIS

## FRENCH MALT EXPERTISE

Malteurop Malting Company is introducing a new Pilsen malt imported directly from France's Champagne region, where our local growers and maltsters apply timeless expertise to produce some of the finest malt in the world.

This new Pilsen malt is an outstanding example of our commitment to farmers and maltsters who share the traditions of their craft to produce quality heritage products for today's brewers.

## MALTEUROP FRENCH PILSEN

Mention the word "Champagne" and it brings to mind world-famous sparkling wines. However, the unique terroir of the land provides a one-of-a-kind environment for growing exceptional barley as well. This soil composite, which contains high concentrations of belemnite chalk, has for generations given area farmers an ideal foundation from which to work, lending a distinctive character to the local barley, resulting in consistent quality and low protein levels.

## OUR LOCAL ROOTS RUN DEEP HERE

Our farmer's collective grew from this important region, when over 8,200 area farmers came together to build what was to become our parent company. As has been the tradition throughout the decades since our beginning, one philosophy still holds true: To apply passion for craft, knowledge of region, and a collective spirit of innovation to grow some of the best barley on the planet.

## A MICROCLIMATE PERFECT FOR BARLEY

Our French Pilsen Malt is made from a local 2-row spring barley, which is grown in the Champagne region and malted in our two nearby malthouses. The region is the premiere barley-growing region of France with a unique microclimate influenced both by the Atlantic Ocean and the surrounding countryside.

### DID YOU KNOW?

- THE CHAMPAGNE REGION IS THE BREAD BASKET OF FRANCE
- THE UNIQUE REGIONAL TERROIR CREATES AN EXCEPTIONAL SOIL FOR BARLEY
- OUR UNIQUE MICROCLIMATE CREATES AN IDEAL GROWING ENVIRONMENT, COMBINING MOISTURE OFF THE ATLANTIC OCEAN WITH A CONSISTENT, WARM CONTINENTAL AIR FLOW
- OUR COMPANY HAS LITERALLY GROWN FROM CHAMPAGNE REGION ROOTS



**TO ORDER:** 844.546.MALT • CUSTOMERSUCCESS@MALTEUROP.COM  
MALTEUROP MALTING CO. • MALTEUROPMALTINGCO.COM