

PRODUCT TECHNICAL SHEET



1255 Boul. Queen Victoria, Sherbrooke, Qc

TRADITIONAL PILSNER BASE MALT

SPECIFICATIONS

- Style : Base malt
- Flavor : Light raw cereal aromas, very clean and crisp, with slightly more body than our Modern Pilsner.
- Color : Exceptionally pale malt that produces a very clear wort; our palest base malt alongside the Modern Pilsner.

TYPICAL ANALYSIS

Color (ASBC / °Lovibond)	1.7 – 1.9
Moisture (%)	≤ 4.5
Fine Grind Extract (%)	≥ 81.0
Coarse Grind Extract (%)	≥ 77.6
Saccharification Time	≤ 15 min



APPLICATIONS

A versatile base malt suitable for all beer types. Especially well-suited for lagers, Kölschs, and Pilsners.

PROPERTIES

Our Traditional Pilsner is an under-modified malt, developed specifically for use in decoction systems.

However, it can also be used in standard brewing systems with the following goals:

- Add body to the beer
- Enhance crispness
- Slightly lower attenuation
- Improve foam stability

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PRÉCAUTIONS

Traditional Pilsner malt carries a higher risk of DMS formation. We recommend a vigorous boil.

When used at more than 40%, there is a risk of a stuck mash. If you plan to use it at levels above 40%, we suggest implementing temperature rests to help break down β -glucans and complex proteins.

STORAGE

Store in a cool, dry place, ideally between 15°C and 20°C with relative humidity below 60%.

Avoid temperature fluctuations. Under ideal storage conditions, the product remains usable for up to 18 months after production.