

PRODUCT TECHNICAL SHEET



1255 Boul. Queen Victoria, Sherbrooke, Qc

MODERN PILSNER BASE MALT

SPECIFICATIONS

- Style : Base malt
- Flavor: Cereal aroma, sweet, very clean and crisp, with slightly more body than our Pale Malt (2-row)
- Color: Exceptionally pale malt that produces a very clear wort; our palest base malt along with the Traditional Pilsner.

TYPICAL ANALYSIS

Color (ASBC / °Lovibond)	1.7 – 1.9
Moisture (%)	≤ 4.5
Fine Grind Extract (%)	≥ 81.0
Coarse Grind Extract (%)	≥ 78.6
Saccharification Time	≤ 15 min



APPLICATIONS

A versatile base malt suitable for all beer types, especially lagers, Kölschs, and Pilsners. Modern Pilsner produces beers with more body (mouthfeel) than a typical pale malt.

PRÉCAUTIONS

Pilsner malts carry a higher risk of DMS (dimethyl sulfide) formation. We recommend a vigorous boil during brewing.

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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 is good for up to 18 months after production.