



NO/LOW ABV

SPECIALIZED BASE MALT

ANALYSIS

Moisture (%)	≤ 5.0
Color (°L)	~1,6-2,2
Fine Grind Extract	≥ 80.0
F/C	5 - 10
Mash (min)	NIL

DESCRIPTION

Specialized base malt designed to produce non-alcoholic and low-alcohol beers while maintaining body, balance, and flavor complexity.

IDEAL FOR

- Non-alcoholic beers (0.0% – 0.5%)
- Low-alcohol beers
- Modern “low & no alcohol” styles
- Formulations requiring controlled fermentation

APPLICATIONS

Helps deliver well-structured beers with satisfying mouthfeel despite limited fermentability.
Ideal for recipes requiring precise control over alcohol content without compromising sensory quality.





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UNDER-MODIFIED MALTS

STORAGE

- Store in a cool, dry environment away from direct light.
- Recommended temperature: 50°F to 68°F (10°C to 20°C)
- Relative humidity: < 60%
- Avoid temperature fluctuations and moisture exposure
- Shelf life: up to 18 months under proper conditions

PRECAUTIONS

- Select appropriate yeast strains (e.g., maltose-negative or low attenuation)
 - Monitor residual sugars to prevent refermentation
- May require stabilization (pasteurization or sterile filtration)
 - Adjust brewing parameters to control fermentability
 - Pay close attention to microbiological stability