

Product Data Sheet

BREWER'S SPECIAL

Sprau® for beer



General description

Sprau® germinated faba bean (*Vicia faba* L.) is a mild-flavored pulse ingredient that has gone through a full malting process.

Malt character

Sprau® brings flavors that are typically associated with low colored malts. Due to its naturally high protein content, it supports foam formation and is an excellent choice when hazy beers are in target. As Sprau® wort is excellent nutrition for yeast, it supports yeast metabolism, while fermentation by-products tend to be on the low side. This is very beneficial in the production of hoppy beers such as Pale Ales and Indian Pales Ales, where low fermentation by-product levels are desired. In addition, Sprau® boosts bitterness intensity.

Applications

Especially for Pale Ales, Indian Pale Ales, New England Pale Ales but also for many kinds of beers, also for low or no alcohol beers. *Vicia faba* L. gelatinization temperature is ~70-80 °C which should be noted. Dosage rate suggestion from 5 to 15% from total malt bill.

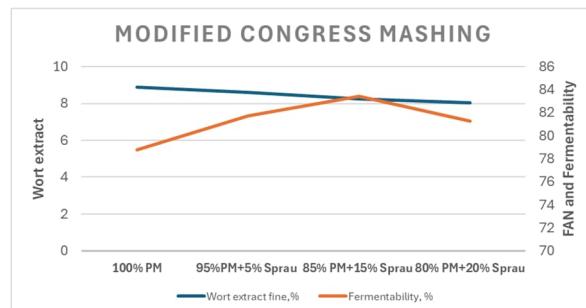
Production and packaging

Sprau® is produced in Finland. As a standard Sprau® is available in big bags and 25 kg bags. Opened bags are beyond Viking Malt's control, and we always recommend that opened bags are used at once. You should always keep the Sprau® away from hot surfaces. Do not inhale Sprau®.

Did you know?

Sprau® for beer can and should be milled with typical brewery mills. Depending on a mill type some adjustment may be needed to fine tune the best milling results.

Typical values for PM + Sprau® blends



	100% PM	95% PM +5% Sprau®	85% PM +15% Sprau®	80% PM +20% Sprau®
Wort extract fine, %	8,88	8,62	8,24	8,04
Color of Malt, EBC	4	4	4	4
Saccharification time, min	10	10	10	10
FAN, mg/l	149	150	155	157
Fermentability, %	78,8	81,7	83,4	81,3

Storage and safety

Sprau® has a moisture content max. 8% and should be stored in a clean, dry, odorless and pest-free place, at a cool (on avg. <25°C) and stable temperature. Under these conditions, unopened bags of Sprau® for beer can be stored for a minimum of 1 year from the date of bagging.

General remarks

Sprau® is produced from non-allergenic raw materials; however, it may contain traces of gluten as it is handled on the same production lines as other cereals containing gluten.

Our sites are certified according to ISO 9001, ISO 14001, ISO 45001 and FSSC 22000.

No GMO raw materials are used.

Analyses are carried out according to EBC Analytica (or similar) when possible. Product descriptions are subjectable to crop changes.