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PEOPLE'S REPUBLIC OF CHINA**

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Quality requirements of brewing material - Part 2: Brewing malt

啤酒原料质量要求 第2部分：啤酒麦芽

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Table of Contents

Preface... III Introduction IV 1 Scope	1
2 Normative references	1
3 Terms and Definitions	1
4 Product categories	2
5 Requirements	2
6 Test methods	4
7 Inspection Rules	24
8 Marking, packaging, transportation and storage	25
Appendix A (Normative) Comparison table of relative density and extract content	26
Appendix B (Informative) Test methods for enterprise self-control items	30

Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for standardization work Part 1: Structure and drafting rules for standardization documents" Drafting is required.

This document specifies the technical requirements related to quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. document.

This document is Part 2 of GB/T 7416 "Quality Requirements for Beer Raw Materials". GB/T 7416 has been published in the following parts. Malting barley;- Part 2: Beer malt. - Please note that some of the contents of this document may involve patents. The issuing organization of this document does not assume the responsibility for identifying patents.

This document was proposed by China Light Industry Federation.

This document is under the jurisdiction of the National Technical Committee on Standardization of Brewing (SAC/TC 471).

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Introduction

Beer is made from malt and water as the main raw materials, with hops (including hop products) added and fermented by yeast.

Fermented wine that can form carbon and foam. Malt, hops, etc. are the main raw materials for producing beer, which have great impact on the food safety and category of beer products.

GB/T 7416 "Quality Requirements for Beer Raw Materials" stipulates the quality of raw materials including beer barley, beer malt, hops, etc.

GB/T 7416 is divided into the following parts. Part 1: Malting barley;- Part 2: Beer malt;- Part 3: Hops;- Quality requirements for beer raw materials Part 2: Beer Malt

1 Scope

This document specifies the requirements, inspection rules and marking, packaging, transportation, storage of beer malt, gives the product classification, describes the relevant Appropriate test method.

This document applies to the production, inspection, sales and purchase of beer malt.

2 Normative references

GB/T 191

GB/T 601

GB/T 603

GB 5009.3

GB/T 5491

GB/T 6682

GB/T 7416

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 brewing malt

Malt for brewing beer is made from barley, wheat or other grains through processes such as soaking, germination and drying.

3.1.1 barley malt

Beer malt is made from beer barley through processes such as soaking, germination, and drying.

3.1.1.1 pale malt

Lower color malt.

Note. Malt with a color of 2.5 EBC units or more and 9.0 EBC units or less is referred to as the agreed method mash wort.

3.1.1.1.1 Pilsner malt

A light malt with a lower color used in the production of beer products such as Pilsner.

Note. Malt with a color of 2.5 EBC units or more and 4.5 EBC units or less is referred to as the agreed method mash wort.

3.1.1.2 Colored malt

A malt with a higher color.

Note. Malt with a color of the agreed mash wort greater than 9.0 EBC units and less than or equal to 800.0 EBC units.