

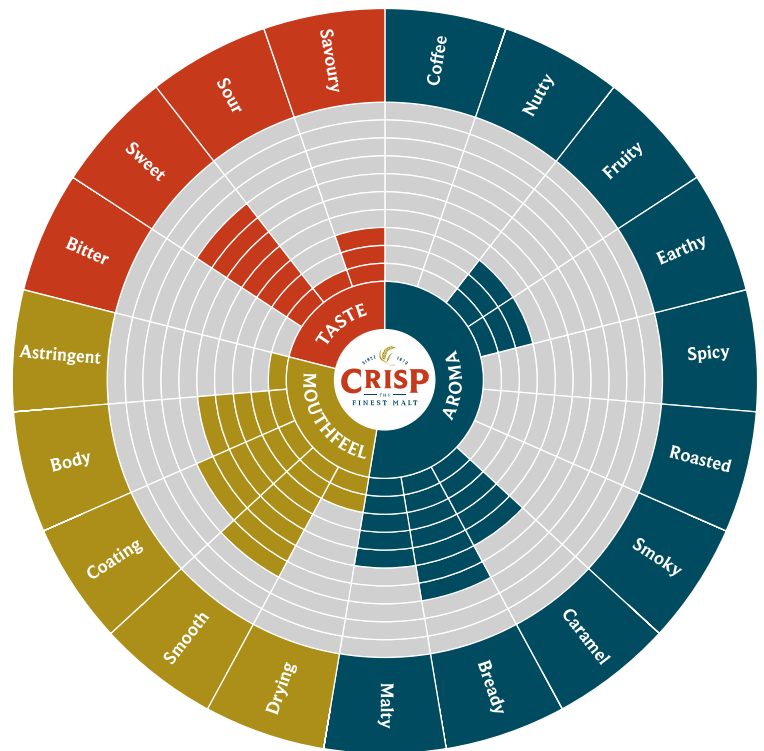


# HANÁ HERITAGE MALT

**H**aná is where this barley originated, the Hana valley in Czech Moravia. It was used to produce the very first Pilsner beers back in the 1840s in Bohemia and became the progenitor for the vast majority of successful lager barley varieties to this day.

**I**t brings that perfect bread, crisp continental flavour to all lager types, especially Pilsners and Helles beers. Its malting character is like a continental variety so treat it as such in the brewhouse with a step temperature programme to solubilise the higher protein content. This will promote fantastic head retention. Haná is exceptionally pale in colour.

**TASTING NOTES & SENSORY PROFILE**  
FRESHLY BAKED BREAD, CLEAN AND SMOOTH



## TYPICAL ANALYSIS

PARAMETER	ASBC
MOISTURE	5.0%
EXTRACT (DRY)	80%
COLOUR	1.3-1.5° EBC
PROTEIN	12.5%

## USAGE RATES

Up to 100%

## AVAILABLE SKUS

25 KG SACK

## BREWING

Step or decoction brewing



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