

PRODUCT INFORMATION & TYPICAL ANALYSIS

Ashburne® Mild Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy	95% / 5% / 0%
Plump	80%
Thru	2%
Moisture	3.5%
Extract FG, Dry Basis	79.0%
Extract CG, Dry Basis	77.0%
Extract FG/CG Difference	2.0%
Protein	11.7%
S/T	40.0
Alpha Amylase	45
Diastatic Power (Lintner)	65
Color	5.3° Lovibond

ITEM NUMBER

5355	Whole Kernel, 50-pound bag
5631	Preground, 50-pound bag

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole Kernel Diastatic and Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavor loss after 18 months.

FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Base / Specialty Malt
- Flavor: Slightly malty and sweet with a subtle toasty note
- Color: Contributes rich golden hues

CHARACTERISTICS / APPLICATIONS

- Use as a base malt or high percentage specialty malt
- Typical style inclusion would be Mild Ale, Brown Ale, Belgian Ale, and Barley Wine
- Slightly darker with a higher dextrin level than Pale Ale Malt
- Will lend a higher residual maltiness / mouthfeel
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties
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- 10-25% Any style needing an enhanced malty flavor and aroma
- Up to 50% Bock/Doppelbock style beers for an exaggerated maltiness

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.