

PRODUCT INFORMATION & TYPICAL ANALYSIS

Brewers Malt

TYPICAL ANALYSIS - WK

| | |
|---------------------------------|---------------|
| Mealy / Half / Glassy | 98% / 2% / 0% |
| Plump | 80% |
| Thru | 2% |
| Moisture | 4.2% |
| Extract FG, Dry Basis | 80.5% |
| Extract CG, Dry Basis | 79.5% |
| Extract FG/CG Difference | 1.0% |
| Protein | 11.5% |
| S/T | 42.0 |
| Alpha Amylase | 55 |
| Diastatic Power (Lintner) | 140 |
| Color | 1.8° Lovibond |

ITEM NUMBER

| | |
|------------|----------------------------|
| 5298 | Whole Kernel, 50-pound bag |
| 5596 | Preground, 50-pound bag |
| 6927 | Flour, 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 are 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 malt
- Flavor: Clean, sweet, mild malty
- Color: Contributes light straw color

CHARACTERISTICS / APPLICATIONS

- Use as a base malt for all beer styles
- Briess Brewers Malt is malted in small batches, making it an excellent fit for small batch craft brewing.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

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.