

Brewers Malt

TYPICAL ANALYSIS - WK

Mealy / Half / Glassy.....	100% / 0% / 0%
Plump.....	80%
Thru.....	2%
Moisture	4.2%
Extract FG, Dry Basis	81%
Extract CG, Dry Basis.....	80%
Extract FG/CG Difference.....	1.0%
Protein	11.5%
S/T.....	42.0
Alpha Amylase	65
Diastatic Power (Lintner)	140
Color	1.8° Lovibond

ITEM NUMBER

5298.....	Whole Kernel, 50-pound bag
5596.....	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 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.

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash¹ wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

Brewers Malt (*Continued*)

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.

¹*The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.*