

## Pilsen Malt

### TYPICAL ANALYSIS

Mealy / Half / Glassy.....100% / 0% / 0%  
Plump..... 90%  
Thru..... 2%  
Moisture ..... 4.5%  
Extract FG, Dry Basis ..... 81.0%  
Extract CG, Dry Basis..... 79.5%  
Extract FG/CG Difference..... 1.5%  
Protein ..... 11.3%  
S/T..... 37.0  
Alpha Amylase ..... 65  
Diastatic Power (Lintner) ..... 170  
Color ..... 1.2° Lovibond

### ITEM NUMBER

5303..... Whole Kernel, 50-pound bag  
5603..... Preground, 50-pound bag

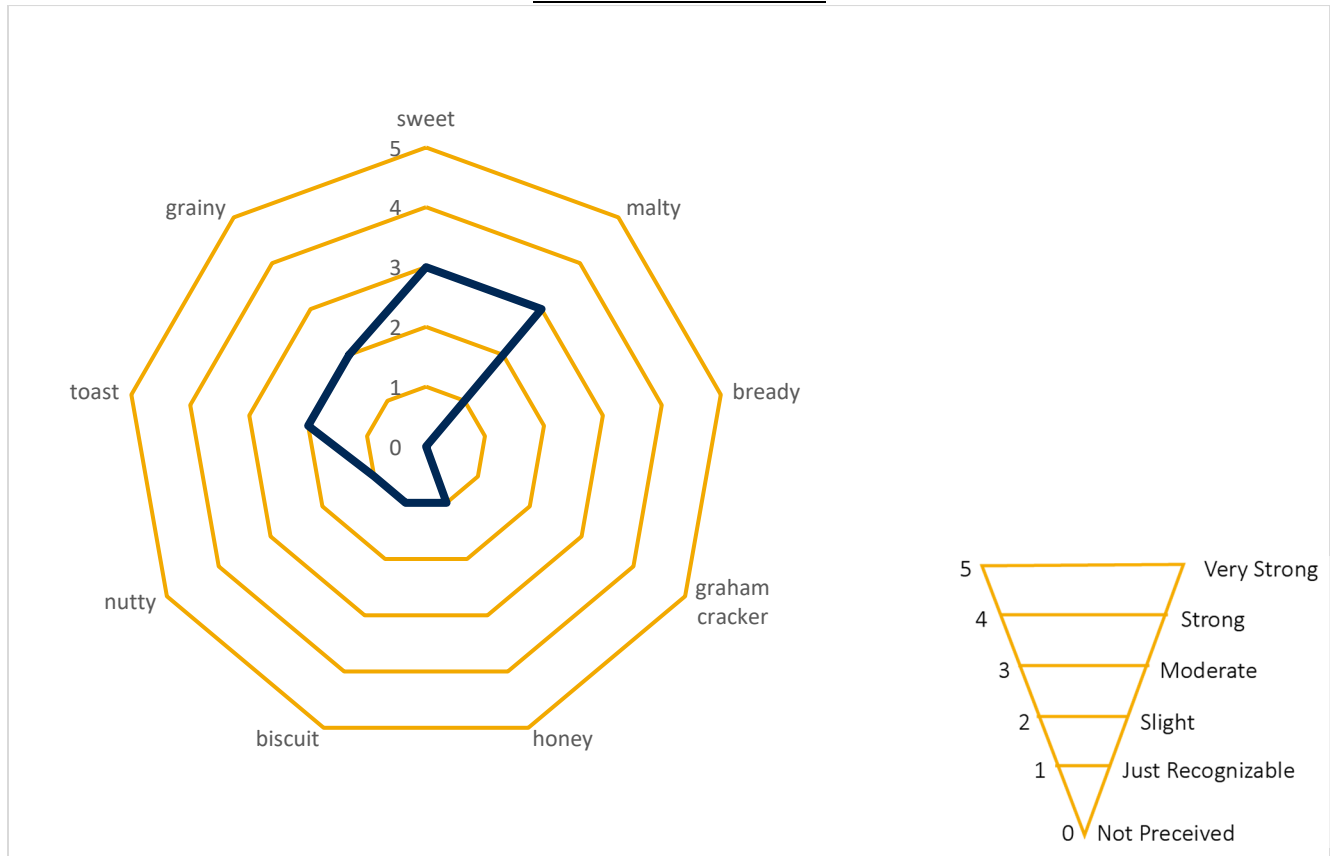
### CERTIFICATION

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 Mash<sup>1</sup> wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

## Pilsen Malt (*Continued*)

### FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Base malt
- Flavor: Clean, sweet, delicate malty
- Color: Very light color contribution  
Lightest colored base malt available

### CHARACTERISTICS / APPLICATIONS

- Exceptionally light colored base malt that produces a very light colored, clean, crisp wort
- Use as a base malt for all beer styles
- Excellent choice for lagers
- Allows the full flavor of specialty malts to shine through
- 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.*

<sup>1</sup>*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.*