

Smoked Malt, Cherry Wood

TYPICAL ANALYSIS

Mealy / Half / Glassy.....	100% / 0% / 0%
Plump.....	80%
Thru.....	2%
Moisture	6.0%
Extract FG, Dry Basis	80.5%
Protein	11.0%
S/T.....	45.0
Alpha Amylase	45
Diastatic Power (Lintner)	90
Color	5 ^o Lovibond
Phenols	15-30 ppm

ITEM NUMBER

6620.....	Whole Kernel, 50-pound foil-lined bag
6621.....	Preground, 50-pound foil-lined bag
6624.....	Flour, 50-pound foil-lined bag

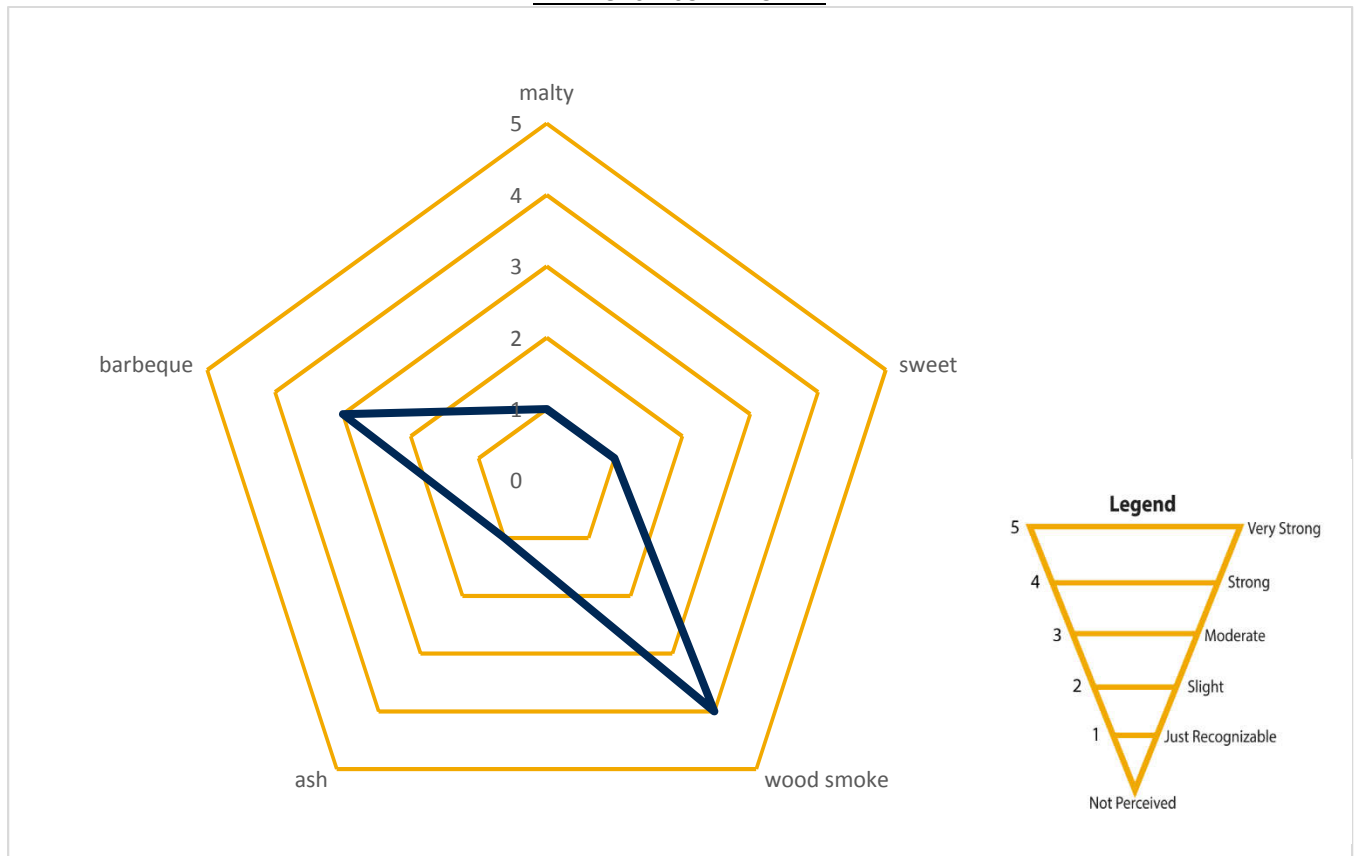
KOSHER CERTIFICATION

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. Smoked malts best if used within 6 months of manufacture as intensity of smoked aroma begins to decrease. 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.

Smoked Malt, Cherry Wood (*Continued*)

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Smoked Malt
- Flavor: Pronounced smoke
Subtle fruity
Malty sweet
Smooth
Clean
Sweeter than Briess Mesquite Smoked Malt
- Aroma: Pleasant smoke aroma

CHARACTERISTICS / APPLICATIONS

- Produced using cherry wood.
- The result is a unique, enzyme-active specialty malt with a blend of pronounced smoke and subtle fruity flavor with malty sweetness that is surprisingly smooth and clean.
- Use to develop subtle background flavor, complexity or rich, robust smoky flavor in a variety of beer styles: Scottish Ales, Smoked Beer, Porters, Bamberger Beer, Rauch Bock
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

SUGGESTED USAGE LEVELS

- 5-10% Noticeable smoke character in lighter styles such as Scottish Ales and Oktoberfests
- 10-20% Pronounced smoke character in lighter styles like Scottish Ales and Oktoberfests
- 30-60% Noticeable to pronounced smoke character in darker styles like Stouts and Porters
- Briess Cherry Wood Smoked Malt delivers pronounced smoke flavor. We recommend limiting usage to 60% of the grist.

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.*