

PRODUCT INFORMATION SHEET

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All Natural Since 1876

www.Briess.com

HERITAGE GOLD™ MALT

FEATURES & BENEFITS

Produced in the U.S.A. from Bojos variety barley

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

TYPICAL ANALYSIS

Mealy / Half / Glassy	100% / 0% / 0%
Plump	90%
Thru	2%
Moisture	4.0%
Extract FG, Dry Basis	82.0%
Extract CG, Dry Basis	80.5%
Protein	12.5%
S/T	42.0
Alpha Amylase	45
Diastatic Power (Lintner)	110
Color	3.8 SRM

ITEM NUMBER

7993	Bulk
7994	Whole Kernel, 50-pound bag
7995	Whole Kernel, 2000-pound SS

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 12 months from date of manufacture.

APPLICATIONS

Use for complex kilned malt flavors as a base malt or ingredient.

MALT STYLE

Specialty base malt

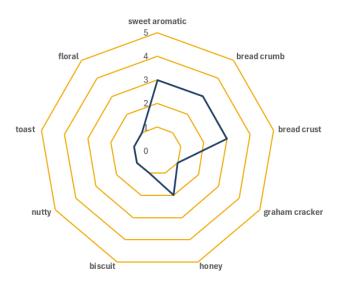
SENSORY CHARACTERISTICS

Color	Contributes golden hues
Flavor	Rich complex maltiness with
	breadcrust and honey notes

SUGGESTED USAGE RATES

Up to 100% as a base malt in golden or darker beers where malt complexity and depth is desired (English Ales) 10-20% in a variety of beer styles, including darker Belgian and Barrel-Aged beers, for additional background flavors and complexity

AVERAGE SENSORY PROFILE*



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

CHARACTERISTICS

- An heirloom variety barley malted using special techniques, including five-day germination, to produce a base malt with rich, complex flavors typical of the English Ale malt style.
- This malt lends itself to a variety of styles where depth of malting-derived flavors is desired, including subtle honey, bread and floral notes. Sufficient enzyme level to support low to moderate amounts of adjuncts for flexibility of formulation.