

Organic Brewers Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy	98% / 2% / 0%
Plump	80%
Thru	2%
Moisture	4.0%
Extract FG, Dry Basis	80.5%
Extract CG, Dry Basis	79.5%
Extract FG/CG Difference	1.0%
Protein	12.5%
S/T	42.0
Alpha Amylase	50
Diastatic Power (Lintner)	140
Color	1.8° Lovibond

ITEM NUMBER

5305	Whole Kernel, 50-pound bag
5607	Preground, 50-pound bag

CERTIFICATION

Organic: USDA Certified Organic
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 Organic Certified 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.