

# PRODUCT INFORMATION

## Pale Ale Malt WK

### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	98% / 2% / 0%
Plump .....	80%
Thru .....	2%
Moisture .....	4.0%
Extract FG, Dry Basis .....	80.0%
Extract CG, Dry Basis .....	78.5%
Protein .....	11.7%
S/T .....	42.0
Alpha Amylase .....	45
Diastatic Power (Lintner) .....	85
*Color .....	3.5
* <sup>o</sup> Lovibond, Series 52, 1/2" Cell	

### FLAVOR

Malty

### COLOR CONTRIBUTION

Golden hues

### ITEM NUMBERS AND PACKAGING OPTIONS

5301 ..... 50-pound bag

### KOSHER CERTIFICATION

UMK Pareve

### STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.  
Store at temperatures of <90 °F.

### CHARACTERISTICS AND APPLICATIONS

- Use with 2-Row Brewers Malt for rich malt flavor and additional color.
- Nice in ales.
- Produced from AMBA/BMBRI recommended 2-Row Malting Barley 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.

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