

PRODUCT INFORMATION & TYPICAL ANALYSIS

Pale Ale Malt

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%
Extract FG/CG Difference	1.5%
Protein	11.7%
S/T	42.0
Alpha Amylase	45
Diastatic Power (Lintner)	85
Color	3.5 ^o Lovibond

ITEM NUMBER

5301	Whole Kernel, 50-pound bag
5600	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.

FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Base malt
- Flavor: Rich malty flavor
Hints of biscuit and nutlike flavors
- Color: Contributes golden color

CHARACTERISTICS / APPLICATIONS

- Use as a rich malty 2-Row base malt
- A fully modified, high extract, low protein malt, Briess Pale Ale is not just a darker 2-Row Base Malt. The unique recipe for Briess Pale Ale Malt production involves careful monitoring of the kiln drying process and specialized temperature rests that result in the development of its unique flavor.
- Sufficient enzyme level to support the inclusion of even the most demanding specialty malts without extending the brewing cycle.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties
- Up to 100% Ales (an exception being Koelsch) and rich, full flavored dark beers.
- 10% or more All but the lightest beer styles for additional flavor.
Especially helpful for developing warm, malty and toasty flavors.
- 10-15% High gravity beers like a Bock Beer, more in low gravity beers.

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.