

## Pilsen Malt WK

### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	98% / 2% / 0%
Plump .....	90%
Thru .....	2%
Moisture .....	4.5%
Extract FG, Dry Basis .....	80.5%
Extract CG, Dry Basis .....	78.0%
Extract FG/CG Difference .....	2.0%
Protein .....	11.3%
S/T .....	37.0
Alpha Amylase .....	45
Diastatic Power (Lintner) .....	130
*Color .....	1.0
*°Lovibond, Series 52, 1/2" Cell	

### STORAGE AND SHELF LIFE

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

### CHARACTERISICS AND APPLICATIONS

- Very light colored base malt.
- Produces exceptionally clear, crisp wort.
- Pilsen Malt has a slightly lower protein level than 2-Row Brewers Malt.
- Pilsen Malt is slightly undermodified and suitable for any mashing regime. If used in a single step mash, it will produce slightly lower yields and fermentability. Decoction mashing will produce increased yields and degree of fermentability, but is by no means necessary.
- 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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### FLAVOR

Delicately malty, sweet

### ITEM NUMBERS AND PACKAGING OPTIONS

5303 ..... 50-pound bag

### KOSHER CERTIFICATION

UMK Pareve