

PRODUCT INFORMATION & TYPICAL ANALYSIS

Smoked Malt WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	98% / 2% / 0%
Plump	80%
Thru	2%
Moisture	6.0%
Extract FG, Dry Basis	80.5%
Extract CG, Dry Basis	79.5%
Extract FG/CG Difference	1.0%
Protein	12.0%
S/T	50.0
Alpha Amylase	50
Diastatic Power (Litner)	140
Color	5° Lovibond
Phenols	15-30 ppm

FLAVOR

Intense Smoke Flavor
Smooth
Sweet

AROMA

Smooth Smoke Aroma

ITEM NUMBER

6430 40-pound foil-lined bag

KOSHER CERTIFICATION

UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment
Store at temperatures of <90 °F
WK roasted malts may begin experiencing a slight flavor loss after 18 months
Improperly stored malts are prone to loss of freshness and flavor

CHARACTERISTICS AND APPLICATIONS

- Briess Smoked Malt is produced using cherry wood.
- The result is a unique, enzyme-active specialty malt that contributes an intense smoke, smooth, sweet, smoky flavor.
- Use in a variety of beer styles to develop complexity or rich, robust smoky flavor:
 - Scottish Ales
 - Smoked Beer
 - Porters
 - Bamberger Beer
 - Rauch Bock

RECOMMENDED BEGINNING USAGE RATES

- **5-10%** Noticeable smoke character in lighter styles such as Scottish Ales and Oktoberfests
- **10-20%** Pronounced smoke character in lighter styles like Scottish Ales and Oktoberfests
- **30-60%** Noticeable to pronounced smoke character in darker styles like Stouts and Porters
- Briess Smoked Malt delivers intense smoked flavor. We recommend limiting usage to 60% of the grist.

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.

