Smoked Malt, Mesquite

TYPICAL ANALYSIS
Mealy / Half / Glassy ......................... 100% / 0% / 0%
Plump .................................................. 80%
Thru ...................................................... 2%
Moisture ................................................ 6.0%
Extract FG, Dry Basis .............................. 80.5%
Protein ............................................... 11.0%
S/T .......................................................... 45.0
Alpha Amylase ....................................... 4.5
Diastatic Power (Lintner) ....................... 90
Color .................................................... 5º Lovibond
Phenols .............................................. 15-30 ppm

ITEM NUMBER
6928 ................. Whole Kernel, 50-pound foil-lined bag
6929 ................. Preground, 50-pound foil-lined bag
7172 ......................... Flour, 50-pound foil-lined bag

KOSHER CERTIFICATION
UMK Pareve

STORAGE AND SHELF LIFE
Store in a temperate, low humidity, pest free environment at temperatures of <90 ºF. 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. Smoked malts best if used within 6 months of manufacture as intensity of smoked aroma begins to decrease. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

AVERAGE SENSORY PROFILE*

*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.
Smoked Malt, Mesquite (Continued)

**FLAVOR & COLOR CHARACTERISTICS**

- **Malt Style:** Smoked Malt
- **Flavor:** Pronounced smoke
  - Upfront earthy mesquite
  - Slightly sweet (less sweet than Briess Cherry Wood Smoked Malt)
  - Smooth
  Mesquite Smoked Malt delivers a mellow mesquite smoke flavor without the harshness that mesquite can deliver. This toned down flavor is achieved through a blend of mesquite and other hardwoods.
- **Aroma:** Smooth smoke

**CHARACTERISTICS / APPLICATIONS**

- Produced using mesquite wood.
- The result is an unique, enzyme-active specialty malt that contributes pronounced smoke and upfront earthy mesquite flavor with some sweetness and is surprisingly smooth.
- Use in a variety of beer styles to develop complexity or rich, robust smoky flavor: Scottish Ales, Smoked Beer, Porters, Bamberger Beer, Rauch Bock
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

**SUGGESTED USAGE LEVELS**

- 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 Mesquite Smoked Malt delivers pronounced smoke 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.

*1The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70ºC (158ºF). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.*

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