BREWERS BARLEY FLAKES

FEATURES & BENEFITS
Produced in the U.S.A.

APPLICATIONS
Use as an adjunct in all-grain brews to produce a lighter colored finished beer without lowering the original gravity

STYLE
Pregelatinized flakes

SENSORY CHARACTERISTICS
Color .................................................. Off-white to light tan
Flavor .................................................. Slightly grainy

SUGGESTED USAGE RATES
10-25% of total grist to produce a light colored, mild flavored, dry beer

STORAGE AND SHELF LIFE
Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored flakes are prone to loss of freshness and flavor. Brewers Flakes may begin experiencing a slight flavor loss after 6 months.

TYPICAL ANALYSIS
Moisture .................................................. 8.0%
Extract FG, Dry Basis .................................. 75.0%
Protein, Dry Basis ....................................... 12.5%
Conversion Time ....................................... <5 min
Color .................................................. 1.8 SRM

ITEM NUMBER
7272 .................................................. 25-pound multi-wall bag

CERTIFICATION
Kosher: UMK Pareve

CHARACTERISTICS
- Produced specifically for brewing, developing characteristics necessary for easy and efficient use in a brewhouse.
- The process of gelatinizing makes the starches readily soluble and digestible by the naturally occurring enzymes in barley malt. This allows the flakes to be incorporated directly into the mash with other grains.
- Because flakes have a large surface area and are pre-cooked, they hydrate and disintegrate quickly. Filtration time will be normal.
- There is no need to mill Barley Flakes. However, they can be put through the mill if that is the easiest means of adding them to the mash.
- Use in place of corn as an adjunct to eliminate corn flavor in the finished beer.

Rev: February 10, 2021