

SYNERGY SELECT PILSEN MALT

FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

TYPICAL ANALYSIS

Mealy / Half / Glassy	100% / 0% / 0%
Plump	98%
Thru	0%
Moisture	4.5%
Extract FG, Dry Basis	83.0%
Extract CG, Dry Basis	82.0%
Protein	10.9%
S/T	42.0
Alpha Amylase	58
Diastatic Power (Lintner)	100
Color	1.8 SRM

ITEM NUMBER

7236	Whole Kernel, 50-pound bag
7372	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.

APPLICATIONS

Premium, European-style Pilsen craft malt for all beer styles

MALT STYLE

Single varietal base malt

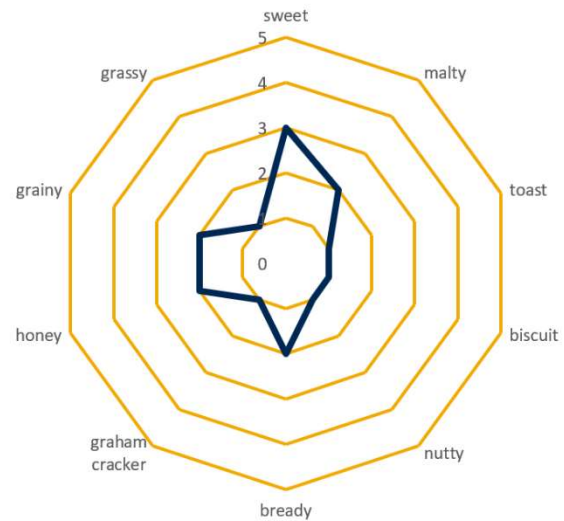
SENSORY CHARACTERISTICS

Color Light golden color
Flavor Clean, sweet, mild malty

SUGGESTED USAGE RATES

Up to 100% of the base malt of any beer style needing subtle round base malt flavor

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

CHARACTERISTICS

- Single varietal base malt for all beer styles
- High extract, moderate enzymes, and FAN for controllable, consistent processing
- Perfect for European style Pilsners and Lagers, Pilsner, Kolsch