

# ASHBURNE® MILD 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 .....	80%
Thru .....	2%
Moisture .....	3.5%
Extract FG, Dry Basis .....	81.0%
Extract CG, Dry Basis .....	79.0%
Protein .....	11.7%
S/T .....	40.0
Alpha Amylase .....	45
Diastatic Power (Lintner) .....	65
Color .....	5.3 SRM

## ITEM NUMBER

5355 .....	Whole Kernel, 50-pound bag
5631 .....	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

Use as base malt or high percentage specialty malt

## MALT STYLE

Base/Specialty Malt

## SENSORY CHARACTERISTICS

Color ..... Contributes rich golden hues  
 Flavor ..... Slightly malty and sweet with a subtle toasty note

## SUGGESTED USAGE RATES

10-25% Any style needing enhanced malty flavor and aroma  
 Up to 50% Bock/Doppelbock style beers for an exaggerated maltiness

## 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

- Typical style inclusion would be Mild Ale, Brown Ale, Belgian Ale, and Barley Wine
- Slightly darker with a higher dextrin level than Pale Ale Malt
- Lends a higher residual maltiness/mouthfeel