

BLONDE ROASTOAT™ MALT

FEATURES & BENEFITS

Produced in the U.S.A.

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 5%
Thru 70%
Moisture 3.0%
Extract FG, Dry Basis 75.0%
Color 6 SRM

ITEM NUMBER

7652 Whole Kernel, 50-pound bag
7749 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

Highly unique specialty malted and roasted oat with subtle flavors and mouthfeel

MALT STYLE

Malted and roasted oat

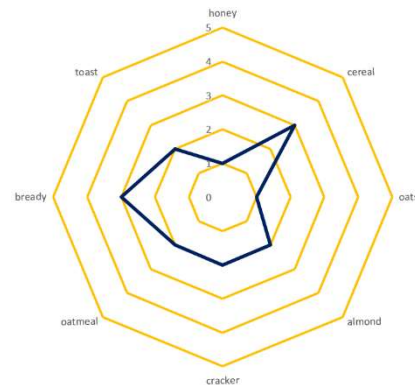
SENSORY CHARACTERISTICS

Color Contributes golden to dark yellow hues
Flavor Light roasted, mild sweetness

SUGGESTED USAGE RATES

10% Provides a light blonde hue; nutty and slight toast aroma with light notes of breakfast cereal
20% Offers a blonde hue; slight roasted oat aroma followed closely by a delicate toasty malt character with a creamy mouthfeel
30% Contributes a golden blonde hue; warm toasty oat aroma dominates and is balanced by a pleasant roasted character with a full viscous body

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 styles are Stout, Scotch Ale, Brown Ale, NEIPA or any beer that benefits from enhanced mouthfeel and a toasty, oaty flavor
- Unlike flaked products, this malt must be milled prior to mashing. Changing the gap setting on your mill is recommended as the kernels are thinner than whole kernel malted barley.