



PRODUCT INFORMATION SHEET

BREWERS OAT FLAKES

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

Moisture.....	8.0%
Extract FG, Dry Basis	70.0%
Protein, Dry Basis.....	14.0%
Conversion Time	<10 min
Color	2.5 SRM

ITEM NUMBER

7572 50-pound multi-wall bag

CERTIFICATION

Kosher: UMK Pareve

APPLICATIONS

Add smooth, rich enjoyable texture to stouts

Adds grainy oaty flavor to beers

STYLE

Pregelatinized Flakes

SENSORY CHARACTERISTICS

Color Tan

Flavor Clean oaty

SUGGESTED USAGE RATES

5-25% of total grist for an Oatmeal Stout

Use a small percentage in Belgian Wit beers

INGREDIENTS

Oats, May Contain Wheat

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 Oat Flakes may begin experiencing a slight flavor loss after 3 months.

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 Oat Flakes. However, they can be put through the mill if that is the easiest means of adding them to the mash.
- Have been dehulled before being cooked and flaked. Although the flakes are readily attacked by the malt enzymes, yield will be slightly lower than with other pregelatinized flakes.
- Have a very distinctive "sticky" mouthfeel which is noticeable even when used in small amounts