

ORGANIC BREWERS MALT

FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended Organic Certified 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	4.2%
Extract FG, Dry Basis	81.0%
Extract CG, Dry Basis	80.0%
Protein	11.0%
S/T	42.0
Alpha Amylase	60
Diastatic Power (Lintner)	140
Color	2.1 SRM

ITEM NUMBER

5305 Whole Kernel, 50-pound bag

CERTIFICATION

Organic: USDA Certified Organic
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 a base malt for all beer styles

MALT STYLE

Base malt

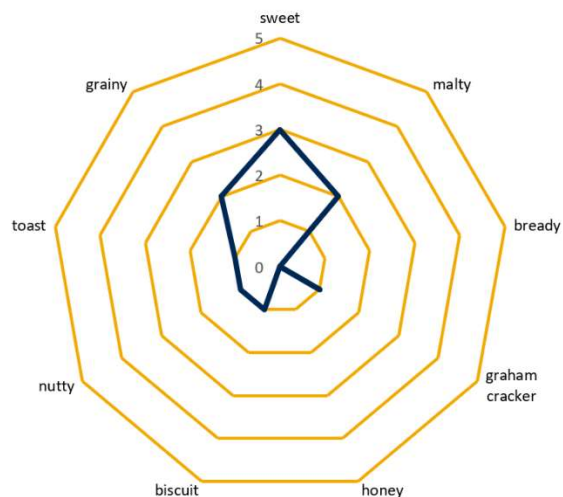
SENSORY CHARACTERISTICS

Color Contributes light straw color
Flavor Clean, sweet, mild malty

SUGGESTED USAGE RATES

Up to 100% of the base malt of any beer

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

- Produced exclusively from high quality 2-Row North American malting barley grown in premium U.S. barley growing regions