

PALE ALE 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	4.0%
Extract FG, Dry Basis	80.0%
Extract CG, Dry Basis	78.5%
Protein	11.7%
S/T	42.0
Alpha Amylase	45
Diastatic Power (Lintner)	85
Color	3.5 SRM

ITEM NUMBER

5301	Whole Kernel, 50-pound bag
5600	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 a rich malty Brewers Base

MALT STYLE

Specialty base malt

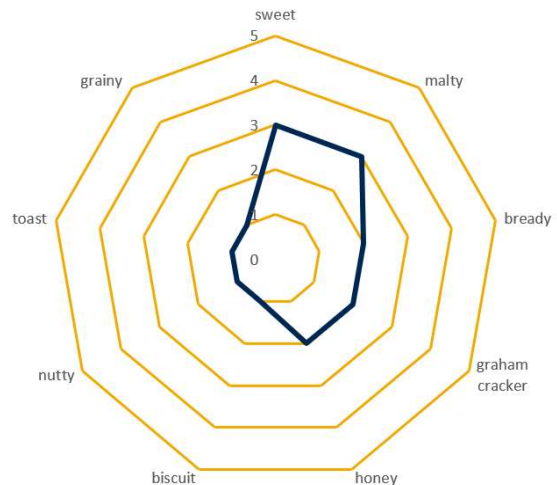
SENSORY CHARACTERISTICS

Color Contributes golden color
Flavor Rich malty; hints of biscuit and nuts

SUGGESTED USAGE RATES

Up to 100% Ales (an exception being Kolsch) and rich, full flavored dark beers
10% or more All but the lightest beer styles for additional flavor
10-15% High gravity beers like Bock 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

- A fully modified, high extract, low protein malt, not just a darker Brewers Malt
- The proprietary malting process involves careful monitoring of the kiln drying process and specialized temperature rests that result in the development of its unique flavor
- Sufficient enzyme level to support the inclusion of even the most demanding specialty malts without extending the brewing cycle