

SMOKED MALT, APPLE WOOD

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	6.0%
Extract FG, Dry Basis	80.5%
Protein	11.0%
S/T	45.0
Alpha Amylase	45
Diastatic Power (Lintner)	90
Color	6 SRM
Phenols	15-30ppm

ITEM NUMBER

7007 Whole Kernel, 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 in a variety of beer styles to develop complexity or rich, robust smoky flavor

MALT STYLE

Smoked Malt

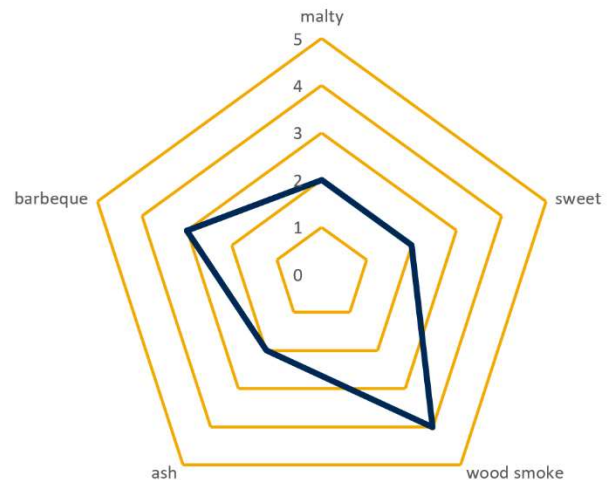
SENSORY CHARACTERISTICS

ColorContributes deep amber hues
Flavor Intense smoke flavor, smooth, sweet

SUGGESTED USAGE RATES

5-10% Noticeable smoke character in lighter styles such as Scottish Ales and Oktoberfests
10-20% Pronounced smoke character in lighter styles like Scottish Ales and Oktoberfests
30-60% Noticeable to pronounced smoke character in darker styles like Stouts and Porters
Briess Smoked Malt delivers intense smoked flavor. We recommend limiting usage to 60% of the grist.

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 using apple wood
- Unique, enzyme-active specialty malt that contributes an intense smoke, smooth, sweet, smoky flavor
- Commonly used in Scottish Ales, Smoked Beer, Porter, Bamberger Beer, and Rauch Bock