

SYNERGY SELECT PILSEN MALTGEMS™

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% |
| Moisture | 4.4% |
| Extract FG, Dry Basis | 83.3% |
| Extract CG, Dry Basis | 82.4% |
| Protein..... | 10.9% |
| S/T | 42.0 |
| Alpha Amylase | 58 |
| Diastatic Power (Lintner) | 100 |
| Color | 1.8 SRM |

ITEM NUMBER

7812Specialty 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

Premium, European-style Pilsen craft malt for all beer styles

MALT STYLE

Milled single varietal base malt

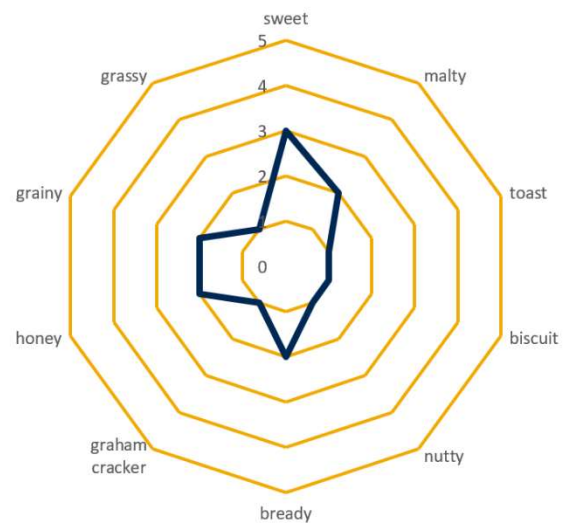
SENSORY CHARACTERISTICS

Color..... Light golden color
Flavor.....Clean, sweet, with notes of bread, cracker, and honey

SUGGESTED USAGE RATES

Up to 100% of the base malt of any beer style where clean, sweet, well-rounded base malt flavor is desired

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

- Single varietal base malt for all beer styles
- Custom milled to reduce bitter, astringent flavors
- Excellent, well rounded base malt flavor
- High extract, moderate enzymes, and FAN for controllable, consistent processing
- Exceptional lautering
- Allows 20% greater grist loading for increased throughput and higher gravity options due to lack of water-binding husk and flour
- Perfect for European style Pilsners and Lagers, Pilsner, Kolsch