BREWERS YELLOW CORN FLAKES NON-GMO

FEATURES & BENEFITS
Produced in the U.S.A.

APPLICATIONS
Use to produce a beer with mild, less malty flavor and a drier, more crisp beer

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.................................................. 7.0%
Extract FG, Dry Basis ................................. 80.0%
Protein, Dry Basis..................................... 10.0%
Conversion Time .......................................<10 min
Color..................................................... 0.8 SRM

ITEM NUMBER
7735 ........................................ 50-pound multi-wall bag

CERTIFICATION
Kosher: UMK Pareve

CHARACTERISTICS
- Can be used as a cereal adjunct. The flakes can be added to the mash without first using a cereal cooker. The pregelatinized flakes will give a higher yield and a more trouble-free brew than a conventional flaked corn. Also, the corn has been degermed (the oil removed), thus eliminating rancidity.
- Use as an adjunct to produce a lower color in the finished beer without lowering the original gravity
- Add directly to the mash with the malt. Do not mill. A single or multiple infusion can be used. Conversion time and lautering time will be normal.