



DISTILLERS 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	72%
Thru	6%
Moisture	6.0%
Alpha Amylase	100
Diastatic Power (Lintner)	250

ITEM NUMBER

6570	Whole Kernel, 50-pound bag
6571	Preground, 50-pound bag
6572	Flour, 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 for enzymatic conversion in a variety of distilled spirits

MALT STYLE

Whiskey malt

SENSORY CHARACTERISTICS

Flavor grainy, grassy, fresh cucumber

SUGGESTED USAGE RATES

<25% in a variety of distilled spirits

CHARACTERISTICS

- Exceptionally high alpha amylase and diastatic power for maximum fermentable yield