ASHBURNER® MILD MALT

FEATURS & BENEFITS
Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties

APPLICATIONS
Use as base malt or high percentage specialty malt

TYPICAL ANALYSIS
Mealy / Half / Glassy .................. 100% / 0% / 0%
Plump .......................................................... 80%
Thru .......................................................... 2%
Moisture ..................................................... 3.5%
Extract FG, Dry Basis .................. 81.0%
Extract CG, Dry Basis .................. 79.0%
Protein ...................................................... 11.7%
5/T ............................................................. 40.0
Alpha Amylase ................................. 45
Diastatic Power (Lintner) .................. 65
Color ......................................................... 5.3 SRM

ITEM NUMBER
5355 ........................... Whole Kernel, 50-pound bag
5631 .................................. 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.

CHARACTERISTICS
- Typical style inclusion would be Mild Ale, Brown Ale, Belgian Ale, and Barley Wine
- Slightly darker with a higher dextrin level than Pale Ale Malt
- Lends a higher residual maltiness/mouthfeel

SENSORY CHARACTERISTICS
Color .............................................. Contributes rich golden hues
Flavor ............................................. Slightly malty and sweet with a subtle toasty note

SUGGESTED USAGE RATES
10-25% Any style needing enhanced malty flavor and aroma
Up to 50% Bock/Doppelbock style beers for an exaggerated maltiness

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.