



BRIESS®

MALT & INGREDIENTS Co.

All Natural Since 1876

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PRODUCT INFORMATION SHEET

ASHBURNE® MILD 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	80%
Thru	2%
Moisture	3.5%
Extract FG, Dry Basis	81.0%
Extract CG, Dry Basis	79.0%
Protein	11.7%
S/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.

APPLICATIONS

Use as base malt or high percentage specialty malt

MALT STYLE

Base/Specialty Malt

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.

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