BLONDE ROASTOAT® MALT

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

APPLICATIONS
Highly unique specialty malted and roasted oat with subtle flavors and mouthfeel

MALT STYLE
Malted and roasted oat

SENSORY CHARACTERISTICS
Color .................. Contributes golden to dark yellow hues
Flavor .................. Light roasted, mild sweetness

SUGGESTED USAGE RATES
10% Provides a light blonde hue; nutty and slight toast aroma with light notes of breakfast cereal
20% Offers a blonde hue; slight roasted oat aroma followed closely by a delicate toasty malt character with a creamy mouthfeel
30% Contributes a golden blonde hue; warm toasty oat aroma dominates and is balanced by a pleasant roasted character with a full viscous body

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 styles are Stout, Scotch Ale, Brown Ale, NEIPA or any beer that benefits from enhanced mouthfeel and a toasty, oaty flavor
- Unlike flaked products, this malt must be milled prior to mashing. Changing the gap setting on your mill is recommended as the kernels are thinner than whole kernel malted barley.

TYPICAL ANALYSIS
Mealy / Half / Glassy .................. 100% / 0% / 0%
Plump ................................................................. 5%
Thru ................................................................. 70%
Moisture ......................................................... 3.0%
Extract FG, Dry Basis ........................... 75.0%
Color ............................................................... 6 SRM

ITEM NUMBER
7652 ................................ Whole Kernel, 50-pound bag
7749 ....................................... 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.