

PRODUCT INFORMATION SHEET

HERITAGE GOLD™ MALT

FEATURES & BENEFITS

Produced in the U.S.A. from Bojos variety barley

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.....	90%
Thru.....	2%
Moisture.....	4.0%
Extract FG, Dry Basis.....	82.0%
Extract CG, Dry Basis.....	80.5%
Protein.....	12.5%
S/T.....	42.0
Alpha Amylase.....	45
Diastatic Power (Lintner).....	110
Color.....	3.8 SRM

ITEM NUMBER

7993.....	Bulk
7994.....	Whole Kernel, 50-pound bag
7995.....	Whole Kernel, 2000-pound SS

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 12 months from date of manufacture.

APPLICATIONS

Use for complex kilned malt flavors as a base malt or ingredient.

MALT STYLE

Specialty base malt

SENSORY CHARACTERISTICS

Color..... Contributes golden hues
Flavor..... Rich complex maltiness with breadcrust and honey notes

SUGGESTED USAGE RATES

Up to 100% as a base malt in golden or darker beers where malt complexity and depth is desired (English Ales)
10-20% in a variety of styles, including darker Belgian and Barrel-Aged beers, for additional background flavors and complexity

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

- An heirloom variety barley malted using special techniques, including five-day germination, to produce a base malt with rich, complex flavors typical of the English Ale malt style.
- This malt lends itself to a variety of styles where depth of malting-derived flavors is desired, including subtle honey, bread and floral notes. Sufficient enzyme level to support low to moderate amounts of adjuncts for flexibility of formulation.