ODYSSEY WHISKEY MALT

FEATURES & BENEFITS
Produced in the U.S.A. from the only AMBA approved Non-GN producing barley variety available in the U.S.A

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 .................................................. 85%
Thru ..................................................... 1%
Moisture ............................................. 4.5%
Extract FG, Dry Basis ......................... 84.0%
Protein .............................................. 11.1%
S/T ...................................................... 40.0
Alpha Amylase .................................... 45
Diastatic Power (Lintner) ..................... 100
Predicted Spirit Yield (g/tonne) .......... 412
Color ............................................ 1.9 SRM

ITEM NUMBER
7686 ........................................ Whole Kernel, 50-pound bag
7689 ............................................. Preground, 50-pound bag
7868 ............................................. 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 ºF. 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
Single varietal base malt that can be used for all beer styles and single malt whiskey

MALT STYLE
Single varietal whiskey malt

SENSORY CHARACTERISTICS
Color .................. Contributes light golden color to wort
Flavor ............... Sweet and bready with notes of honey

SUGGESTED USAGE RATES
Up to 100% Complex malty & grainy flavors for beer or spirits
60-90% Use with a variety of specialty malts to create complex and unique flavors in ales or malt whiskey
40% or more Convert adjuncts such as raw corn, rye, and wheat for light lagers and specialty whiskey

AVERAGE SENSORY PROFILE*

CHARACTERISTICS
- Traditional European malt profile, with moderate enzyme activity, high level of fermentability, and high PSY value
- Ideally suited for single malt whiskey, but also perfect for Pilsners and light lagers
- Non/GN producing