ORGANIC BREWERS MALT

FEATURES & BENEFITS
Produced in the U.S.A. from AMBA/BMBRI recommended Organic Certified 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 ............................................. 4.2%
Extract FG, Dry Basis .................... 81.0%
Extract CG, Dry Basis .................... 80.0%
Protein .................................................. 11.0%
S/T .......................................................... 42.0
Alpha Amylase ................................... 60
Diastatic Power (Lintner) ................ 140
Color .................................................. 2.1 SRM

ITEM NUMBER
5305 .................................. Whole Kernel, 50-pound bag

CERTIFICATION
Organic: USDA Certified Organic
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 a base malt for all beer styles

MALT STYLE
Base malt

SENSORY CHARACTERISTICS
Color ................................. Contributes light straw color
Flavor ....................................... Clean, sweet, mild malty

SUGGESTED USAGE RATES
Up to 100% of the base malt of any beer

AVERAGE SENSORY PROFILE*

CHARACTERISTICS
This basemalt provides most of the enzymatic (diastatic) power to convert starches into fermentable sugars

*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.