SYNERGY SELECT PILSEN MALT

FEATURES & BENEFITS
Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties

APPLICATIONS
Premium, European-style Pilsen craft malt for all beer styles

MALT STYLE
Single varietal base malt

SENSORY CHARACTERISTICS
Color ................................................. Light golden color
Flavor .............................................. Clean, sweet, mild malty

SUGGESTED USAGE RATES
Up to 100% of the base malt of any beer style needing subtle round base malt flavor

AVERAGE SENSORY PROFILE*

CHARACTERISTICS
- Single varietal base malt for all beer styles
- High extract, moderate enzymes, and FAN for controllable, consistent processing
- Perfect for European style Pilsners and Lagers, Pilsner, Kolsch

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 ................................................. 98%
Thru ................................................. 0%
Moisture ............................................ 4.5%
Extract FG, Dry Basis ................. 83.0%
Extract CG, Dry Basis ................. 82.0%
Protein ......................................... 10.9%
S/T ................................................. 42.0
Alpha Amylase ......................... 58
Diastatic Power (Lintner) ............... 100
Color .............................................. 1.8 SRM

ITEM NUMBER
7236 ............................................... Whole Kernel, 50-pound bag
7372 ............................................... 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.

*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.