SYNERGY SELECT PILSEN MALTGEMS®

**FEATURES & BENEFITS**

Produced in the U.S.A. from AMBA/BMBRI recommended 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**

| ITEM                        | NUMBER | Specialty Preground, 50-pound bag |

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**APPLICATIONS**

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

**MALT STYLE**

Milled single varietal base malt

**SENSORY CHARACTERISTICS**

Color ................................................. Light golden color

Flavor ................................................. Clean, sweet, with notes of bread, cracker, and honey

**SENSITIVE USAGE RATES**

Up to 100% of the base malt of any beer style where clean, sweet, well-rounded base malt flavor is desired

**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.

**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.

**CERTIFICATION**

Kosher: UMK Pareve

**ITEM NUMBER**

7812 ........................................ Specialty Preground, 50-pound bag

**CHARACTERISTICS**

- Single varietal base malt for all beer styles
- Custom milled to reduce bitter, astringent flavors
- Excellent, well rounded base malt flavor
- High extract, moderate enzymes, and FAN for controllable, consistent processing
- Exceptional lautering
- Allows 20% greater grist loading for increased throughput and higher gravity options due to lack of water-binding husk and flour
- Perfect for European style Pilsners and Lagers, Pilsner, Kolsch