

# PRODUCT INFORMATION SHEET

## 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

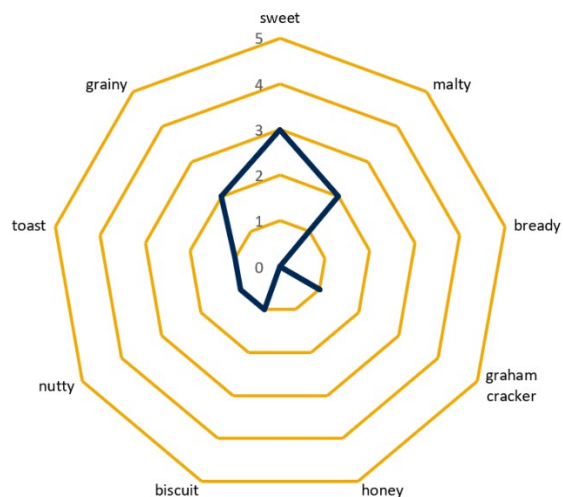
### SENSORY CHARACTERISTICS

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\*



\*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

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