

# PRODUCT INFORMATION SHEET

## SPECIAL ROAST MALT

### 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

Mealy / Half / Glassy ..... 95% / 5% / 0%  
Plump ..... 70%  
Thru ..... 5.0%  
Moisture ..... 2.5%  
Extract FG, Dry Basis ..... 72.0%  
Color ..... 40 SRM

### ITEM NUMBER

7059 ..... Whole Kernel, 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 Roasted Malts may begin experiencing a slight flavor loss after 18 months.

### APPLICATIONS

Intense toasty and biscuity flavors for a wide variety of beer styles

### MALT STYLE

Biscuit-style malt

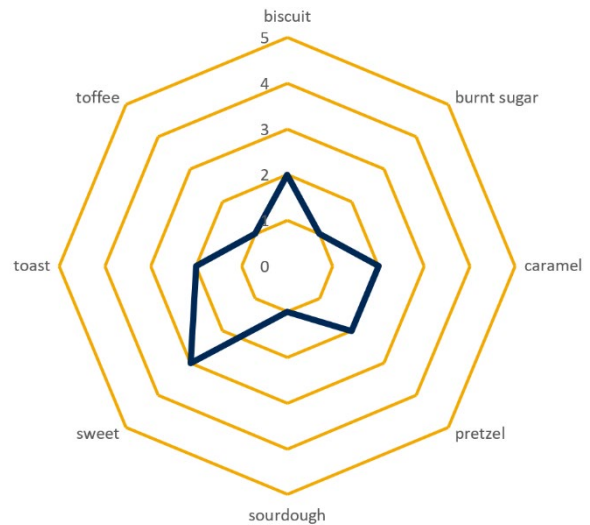
### SENSORY CHARACTERISTICS

Color..... Deep golden to brown hues  
Flavor.... Toasty, biscuity, bran flakes, sourdough, tangy

### SUGGESTED USAGE RATES

5-10% Excellent in IPA, ESB, Amber, Nut Brown Ale, Porter, and other dark beer styles

### 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

- Drum-roasted biscuit-style malt
- More deeply roasted than Victory® Malt
- Produced from a proprietary malting/roasted process that kicks up the intensity of the toasty and biscuity flavors
- Develops noticeable bran flake notes and creates its distinguishing bold sourdough/tangy flavor