

PRODUCT INFORMATION SHEET

VICTORY® 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	100% / 0% / 0%
Plump	70%
Thru	5.0%
Moisture	2.5%
Extract FG, Dry Basis	75.0%
Color	28 SRM

ITEM NUMBER

7063	Whole Kernel, 50-pound bag
7067	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 Roasted Malts may begin experiencing a slight flavor loss after 18 months.

APPLICATIONS

Use in small amounts to add complexity and warm color to lighter colored ales and lagers

MALT STYLE

Biscuit-style malt

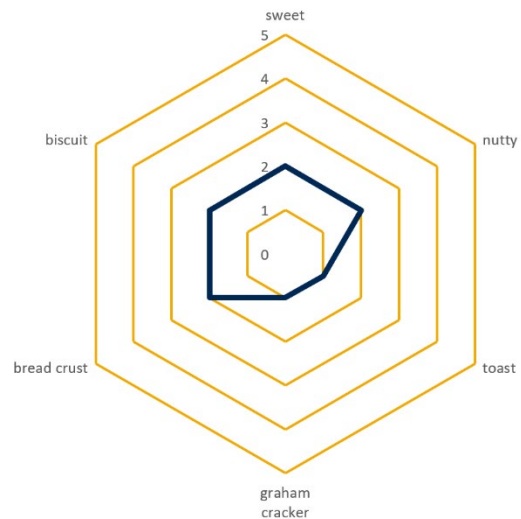
SENSORY CHARACTERISTICS

Color..... Deep golden to brown hues
Flavor..... Toasty, biscuity, baking bread, nutty, clean

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

- With an aroma of baking bread, Victory® Malt is well suited for Nut Brown Ales and other medium to dark beers
- Its clean flavor makes it well suited for ales and lagers