

PRODUCT INFORMATION & TYPICAL ANALYSIS

Victory[®] Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy	95% / 5% / 0%
Plump	70%
Thru	5%
Moisture	2.5%
Extract FG, Dry Basis	75.0%
Color	28° Lovibond

ITEM NUMBER

5351	Whole Kernel, 50-pound bag
5629	Preground, 50-pound bag
Special Order	Flour, 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. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Biscuit malt
- Flavor: Toasty, biscuity, baking bread, nutty, clean
- Color: Deep golden to brown hues

CHARACTERISTICS / APPLICATIONS

- With an aroma of baking bread, Victory[®] Malt is well suited for Nut Brown Ales & other dark beers.
- Its clean flavor makes it well suited for ales and lagers alike
- Use in small amounts to add complexity and warm color to lighter colored ales and lagers
- **2-8%** Doppelbock, Mild Ales
- **5-15** Amber ales and lagers, Brown Ales
- **5-25%** Scotch ales and other dark beers

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. 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.