

PRODUCT INFORMATION & TYPICAL ANALYSIS

Special Roast Malt

TYPICAL ANALYSIS

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

ITEM NUMBER

5398	Whole Kernel, 50-pound bag
5652	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 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 CHARACTERISTICS

- Malt Style: Drum Roasted Specialty Malt
- Flavor: Toasty, biscuity, sourdough, tangy
- Color: Deep golden to brown hues

RECOMMENDED BEGINNING USAGE RATES

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

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.