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ROOT SHOOT

MALTING

HONEY MALT

Grapefruit tart sweetness, finishing with a bread crust flavor, and pretzel aroma. Reminiscent of honeycomb. Lower PH, resulting in a slightly acidic, raisin finish without being overly roasty or astringent. Very distinct malting process places Honey Malt most closely in a family with melanoidin malt. Malted from Genie variety 2-row spring barley.



AROMA & FLAVOR

SWEET, TART, TOASTY, AN EXTREMELY UNIQUE GRAIN FOR ADDED COMPLEXITY

USAGE

GRIST RATIOS UP TO 20% ADD CHARACTERISTIC HONEYED SWEETNESS WHILE HIGHER RATIOS ARE MORE ASSERTIVE IN THEIR FLAVOR CONTRIBUTION. NOT RECOMMENDED FOR USE AT 100% GRIST, RATHER AS A FLAVOR CONTRIBUTOR.

ANALYSIS HIGHLIGHTS

Total Protein % — 11.34
 Friability % — 73.5
 Extract FGDB % — 80.74
 Color °SRM — 20-30

SCAN THE QR CODE BELOW TO REQUEST A TYPICAL COA:



FEATURED USAGE

♀ ♂ ♀ ♂ ♀

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SPIRITS

SINGLE MALT WHISKEY

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