

Blonde RoastOat™ Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy.....100% / 0% / 0%
 Plump..... 5%
 Thru..... 70%
 Moisture 3%
 Extract FG, Dry Basis 75.0%
 Diastatic Power (Lintner) 0
 Color 6° Lovibond

ITEM NUMBER

7652..... Whole Kernel, 50-pound bag
 7749..... 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 Blonde RoastOat™ Malt is best brewed within 6 months from date of manufacture.

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash¹ wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

Blonde RoastOat™ Malt (Continued)

FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: malted and roasted oat
- Flavor: light roasted, mild sweetness
- Color: contributes golden to dark yellow hues

CHARACTERISTICS / APPLICATIONS

- Unlike flaked products, this malt must be milled prior to mashing. Changing the gap setting on your mill is recommended as Blonde RoastOat™ Malt kernels are thinner than whole kernel malted barley.
- Highly unique specialty malted and roasted oat with subtle flavors and mouthfeel.
- Typical styles are Stout, Scotch Ale, Brown Ale, NEIPA or any beer that benefits from enhanced mouthfeel and a toasty, oaty flavor.
- Produced in the U.S.A.

SUGGESTED USAGE LEVELS

- 10% addition provides a light blonde hue; nutty and slight toast aroma with light notes of breakfast cereal.
- 20% addition offers a blonde hue; slight roasted oat aroma followed closely by a delicate toasty malt character with a creamy mouthfeel.
- 30% addition contributes a golden blonde hue; warm toasty oat aroma dominates and is balanced by a pleasant roasted character with a full viscous body.

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.

¹*The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.*