BRIESS®
MALT & INGREDIENTS Co.
All Natural Since 1876
625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806
www.Briess.com

PRODUCT INFORMATION SHEET

Brewers Malt

TYPICAL ANALYSIS - WK

Mealy / Half / Glassy	100% /0% / 0%
Plump	80%
Thru	2%
Moisture	4.2%
Extract FG, Dry Basis	81%
Extract CG, Dry Basis	80%
Extract FG/CG Difference	1.0%
Protein	11.5%
S/T	42.0
Alpha Amylase	65
Diastatic Power (Lintner)	140
Color	1.8º Lovibond

ITEM NUMBER

5298	Whole Kernel, 50-pound bag
5596	Preground, 50-pound bag

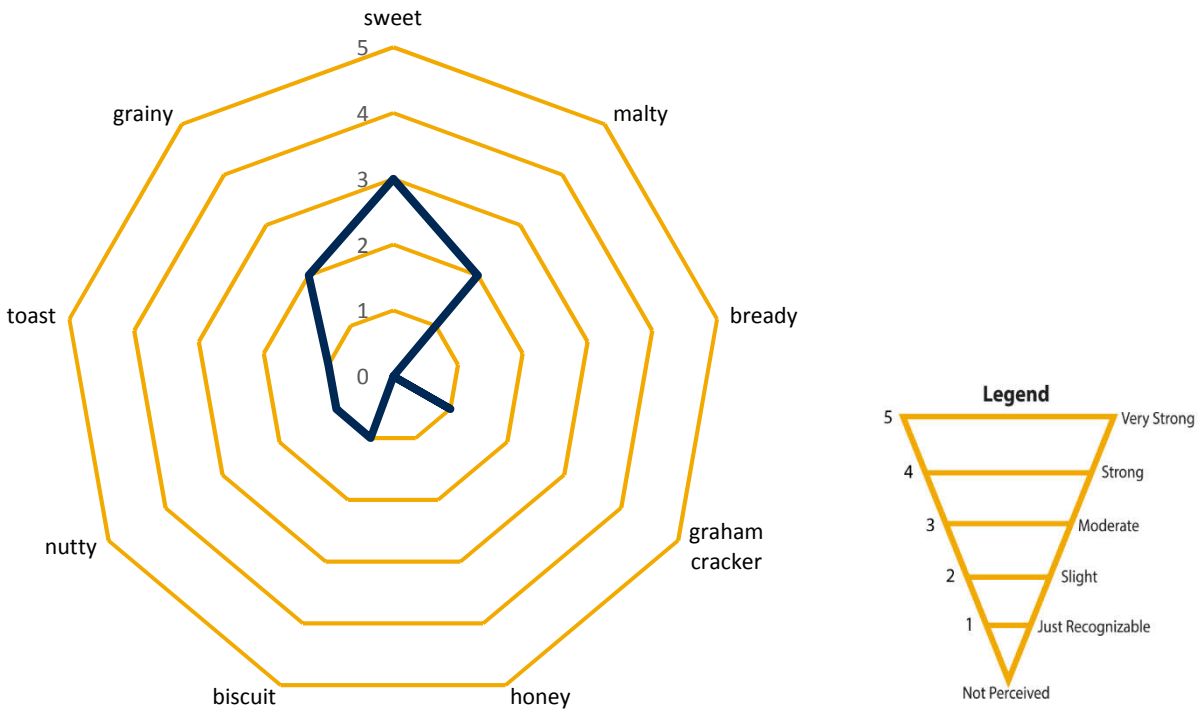
CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 ºF. 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.

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash[1] wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

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Brewers Malt *(Continued)*

FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Base malt
- Flavor: Clean, sweet, mild malty
- Color: Contributes light straw color

CHARACTERISTICS / APPLICATIONS

- Use as a base malt for all beer styles
- Briess Brewers Malt is malted in small batches, making it an excellent fit for small batch craft brewing.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

[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 70ºC (158ºF). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.*

Rev: November 16, 2017