



MaltGems™ — Heart of the Malt for Clean Flavor

MaltGems™ is crafted by removing the majority of husk, fine grit, and flour from our milled Synergy Select Pilsen Malt. What remains is the Heart of the Malt that can be lautered like a traditional brewer's grind to deliver exceptional performance. This innovative product reveals true malt flavors without bitter, astringent qualities present with other malts, which is only possible through elimination of husk-based polyphenols. Synergy Select Pilsen Malt is a true European-style Pilsen Malt — rich in flavor, high in extract, and low in protein with moderate enzymes and FAN. Expect balanced taste with notes of bread, cracker, and honey — along with a remarkably clean finish.



Traditional Milled

MaltGems™

Malt Style

Custom-milled, premium Synergy Select Pilsen Malt

Features & Benefits

- Clean malt flavor resulting from husk removal
- Exceptional lautering & performance
- Crafted from premium European-style Pilsen Malt
- Well-rounded base malt flavor
- Moderate enzymes & FAN for control & consistency
- High extract due to Synergy Select Pilsen Malt base
- Allows 20% greater grist loading for increased throughput & higher gravity options due to lack of flour & water-binding husk
- AMBA/BMBRI recommended 2-Row Synergy barley

Applications

- Any beer style where clean, sweet, well-rounded base malt flavor is desired
- Uniquely suited for high-gravity brewing

Recommended Usage Rates

- Up to 100% dependent upon beer style

Sensory Characteristics

Color: Contributes light golden color to wort

Flavor: Notes of bread, cracker, and honey

Item Number

7812 - 50# bag

Certification

Kosher: UMK Pareve

**THE ORIGINAL
AMERICAN
CRAFT MALTSTER™**



Typical Analysis*

Mealy	100%	Extract FG/CG Difference	0.9%
Half	0%	Protein %	10.9
Glassy	0%	S/T	42
Moisture	4.4%	Alpha Amylase	58
Extract FG, Dry	83.3%	Diastatic Power (Lintner)	100
Extract CG, Dry Basis	82.4%	Color	1.8° Lovibond

*Typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

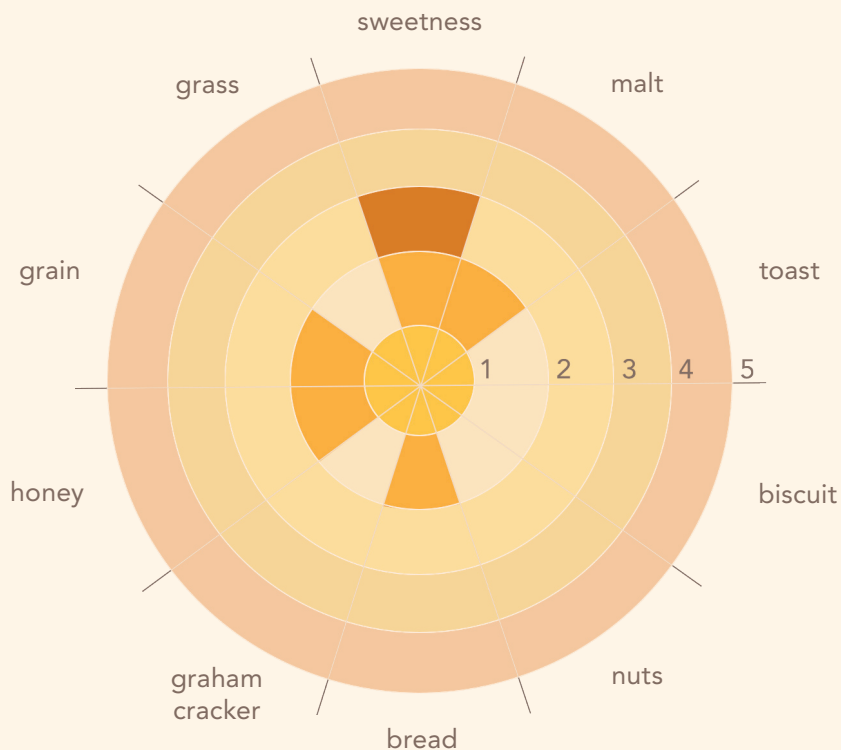
Average Sensory Profile**

Key:

- 0 = Not Perceived
- 1 = Just Recognizable
- 2 = Slight
- 3 = Moderate
- 4 = Strong
- 5 = Very Strong

*Unique processing results in exceptionally low astringency and bitterness.

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



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. Diastatic and milled malts are best when used within 6 months from date of manufacture.

©2020 Briess Industries, Inc.