



# ODYSSEY WHISKEY MALT — NON-GN

As the craft spirits category continues to grow and evolve, Briess does the same by adapting and developing new products tailored to the industry. Crafted with all-malt Distillers in mind, Odyssey Whiskey Malt features balanced, yet complex flavors of honey and lightly-toasted bread — with an enzyme package suitable for the inclusion of specialty malts to create highly fermentable mash. Odyssey Whiskey Malt uses the only AMBA approved Non-Glycosidic Nitrile (Non-GN) producing barley variety, Odyssey, assuring the “all-malt” whiskey producer low levels of Ethyl Carbamate (EC).



## Malt Style

Specifically tailored for malt whiskey

## Features & Benefits

- Non-GN for all-malt whiskey production
- High Predicted Spirit Yield (PSY)
- Malted in small batches
- Excellent, well-rounded malt flavor
- Only Non-GN, AMBA approved variety in the U.S.A.

## Applications

- All-malt whiskey
- Other distilled whiskeys or spirits

## Recommended Usage Rates

- 100% — complex malty & grainy flavors
- 60-90% — use with a variety of specialty malts to create complex & unique flavors
- 50% or more — convert adjuncts such as raw corn, rye & wheat

## Sensory Characteristics

Color: contributes light golden color

Flavor: sweet & bready with notes of honey

## Item Number

7686 - Whole Kernel, 50 lb. bag

7689 - Preground, 50 lb. bag

7868 - Flour, 50 lb. bag





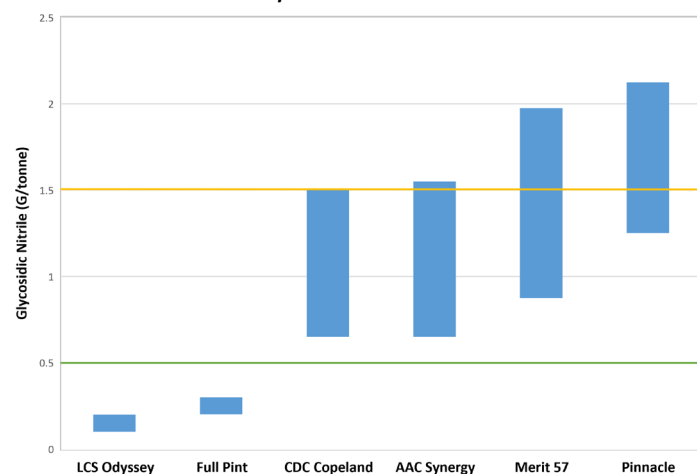
## Typical Analysis\*

Mealy	100%	Extract FG, Dry	84.0%
Glassy	0%	Extract FG/CG Difference	<2.0%
Plump	<90%	Protein %	10.5
Thru	1%	S/T	40
Moisture	4.5%	Alpha Amylase	45
Predicted Spirit Yield LAA/tonne	412	Diastatic Power (Lintner)	100
<b>GN</b>	<b>&lt; 0.5g/metric tonne**</b>	Color	1.9° 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.

\*\*<0.5g/tonne is considered Non-GN by AMBA

### Glycosidic Nitrile

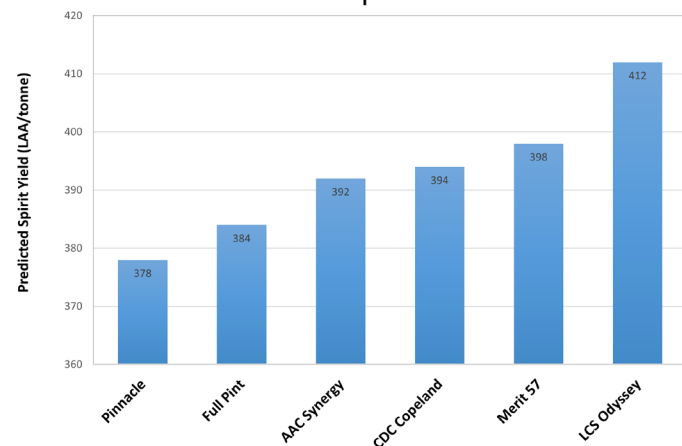


Controlling Ethyl Carbamate (EC) is done by distilling with barley varieties that do not contain its precursor, Glycosidic Nitrile (GN). Odyssey is the only choice for Non-GN producing barley approved by the American Malting Barley Association.

LCS Odyssey consistently has a higher Predicted Spirit Yield (PSY) than other common barley varieties grown in the U.S.A.

Data Source: Hartwick College 2019

### Predicted Spirit Yield



## 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 six months from date of manufacture.