

6-Row Brewers Malt WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	95% / 5% / 0%
Plump	75%
Thru	3%
Moisture	4.5%
Extract FG, Dry Basis	78.0%
Extract CG, Dry Basis	76.5%
Extract FG/CG Difference	1.0%
Protein	13.0%
S/T	40.0
Alpha Amylase	45
Diastatic Power (Lintner)	160
*Color	1.8

*°Lovibond, Series 52, ½" Cell

STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.
Store at temperatures of <90 °F.

CHARACTERISTICS AND APPLICATIONS

- Base malt for all beer styles
- More husk than 2-Row Brewers Malt
- Well suited for high adjunct brewing.
- Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.

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.

March 2006

FLAVOR

Mild Grainy Malty

ITEM NUMBERS AND PACKAGING OPTIONS

5294 50-pound bag

KOSHER CERTIFICATION

UMK Pareve