



2017 Typical analysis

Malts and roasted barleys

Item # Whole Kernel	Item # Pre- ground	Item Description	Available as ORGANIC?	Mealy %			Plump %		Moisture %	Extract FG %		Extract Difference %	Protein %		Alpha Amylase	DP - Degrees Lintner	Color - Degrees Lovibond
				Half %	Glassy %	Thru %	Extract CG %	Dry basis		Dry basis	S/T		ASBC				
5298	5596	Brewers Malt	X	98	2	0	80	2	4.2	81.0	80.0	1.0	11.5	42.0	65	140	1.8
6986	7219	Full Pint Brewers Malt		100	0	0	80	1	4.6	81.0	80.0	1.0	11.2	40.8	73	150	1.7
7236	n/a	Synergy Select Pilsen Malt		98	2	0	98	0	4.5	83.0	82.0	1.0	10.9	42.0	58	100	1.8
5303	5603	Pilsen Malt		98	2	0	90	2	4.5	81.0	79.5	1.5	11.3	37.0	60	140	1.2
5317	5612	Wheat Malt, White		98	2	0	75	3	5.0	83.0	81.5	1.5	11.5	41.0	20	120	2.8
5323	5615	Wheat Malt, Red		98	2	0	75	3	5.0	82.0	80.5	1.5	12.5	39.0	20	110	3.0
6659	6660	Goldpils® Vienna Malt		98	2	0	90	1	3.5	80.0	78.0	2.0	12.0	35.0	45	80	3.5
5301	5600	Pale Ale Malt		98	2	0	80	2	4.0	80.0	78.5	1.5	11.7	42.0	45	85	3.5
5355	5631	Ashburne® Mild Malt		95	5	0	80	2	3.5	79.0	77.0	2.0	11.7	40.0	45	65	5.3
5344	5625	Bonlander® Munich Malt 10L	X	95	5	0	80	2	3.3	78.0			11.7	38.0	35	40	10
5346	5626	Aromatic Munich Malt 20L		95	5	0	80	2	2.5	77.0			11.7	36.0	25	20	20
5419	5667	Carapils® Malt	X	0	0	100	75	5	6.5	75.0							1.5
7247	7362	Carapils® Copper Malt		0	0	100	75	5	5.5	75.0							30
7063	7067	Victory® Malt		95	5	0	70	5	2.5	75.0							28
7059	7061	Special Roast Malt		95	5	0	70	5	2.5	75.0							40
5446	5671	Extra Special Malt		95	5	0	70	5	2.5	73.0							130
5332	5620	Rye Malt		98	2	0	80	8	4.5	84.0			10.0	50.0	40	105	3.7
7007	7008	Smoked Malt, Apple Wood		98	2	0	80	2	6.0	80.5			11.0	45.0	45	110	6.0
6620	6621	Smoked Malt, Cherry Wood		98	2	0	80	2	6.0	80.5			11.0	45.0	45	110	5.0
6928	6929	Smoked Malt, Mesquite		98	2	0	80	2	6.0	80.5			11.0	45.0	45	110	5.0
5405	5660	Caramel Malt 10L		0	5	95	70	5	7.0	77.0							10
7070	7072	Caramel Malt 20L	X	0	5	95	70	5	6.0	76.0							20
5407	5661	Caramel Malt 30L		0	5	95	70	5	5.5	77.0							30
5409	5663	Caramel Malt 40L		0	5	95	70	5	5.5	77.0							40
5411	5664	Caramel Malt 60L	X	0	5	95	70	5	5.0	77.0							60
5417	5666	Caramel Malt 80L		0	5	95	70	5	4.5	76.0							80
5416	n/a	Caramel Malt 90L		0	5	95	70	5	4.0	75.0							90
5415	7049	Caramel Malt 120L	X	0	5	95	70	5	3.0	75.0							120
6931	6954	Caramel Rye Malt		0	10	90	80	4.5	5.0	80.0							60
7051	n/a	Caramel Vienne Malt 20L		0	5	95	70	5	4.5	78.0							20
7050	n/a	Caramel Munich Malt 60L		0	5	95	70	5	3.5	77.0							60
6457	6522	Caracrysal® Wheat Malt		0	15	85	75	3	4.0	78.0							55
6461	7039	Carabrown® Malt							2.2	79.0							55
5441	5669	Chocolate Malt	X						5.5								350
5444	5670	Dark Chocolate Malt							5.5								420
5422	6607	Black Malt	X						6.0								500
n/a	5709	Black Malted Barley Flour							6.0								500
6533	6643	Blackprinz® Malt							6.0								500
6459	6629	Midnight Wheat Malt							6.5								550
7056	7058	Roasted Barley	X						5.0								300
7046	7047	Black Barley							6.0								500

Typical analysis data is subject to standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. This data 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.

Malt	Flavor / Unique Characteristics / Applications
Brewers Malt	Clean, sweet, mild malty – Malted in small batches, making it an excellent fit for small batch craft brewing; use as base malt for all styles
Full Pint Brewers Malt	Clean, sweet, mild malty – Single varietal base malt; contributes a light straw color
Synergy Select Pilsen Malt	Balanced malty flavor with subtle honey, bread and cracker notes – A true European-style Pilsen Malt
Pilsen Malt	Clean, sweet, delicately malty – Lightest color base malt available; produces light colored, clean, crisp wort; excellent choice for lagers
Wheat Malt, White	Sweet, malty, wheat, mild bread dough – Use as part or all of base malt in wheat beers; improves head and head retention in all styles
Wheat Malt, Red	Creamy, sweet, malty, wheat flour – Use as part or all of base malt in wheat beers; runs efficiently through the brewhouse
Goldpils® Vienna Malt	Rich malty, hint of biscuity notes – Superb example of this classic malt style; finishes exceptionally clean, contributes light golden color
Pale Ale Malt	Rich malty, hints of biscuit and nuts – Fully modified, high extract, low protein malt; proprietary process develops unique flavor
Ashburne® Mild Malt	Slightly malty and sweet, subtle toasty note – Use as base or high percentage specialty malt; lends higher residual maltiness/mouthfeel
Bonlander® Munich Malt 10L	Clean, slightly sweet, rich malty – European-style Munich Malt with clean, malty flavor; golden amber leaning toward orange hues
Aromatic Munich Malt 20L	Very smooth, clean, slightly sweet, rich intense malty – European-style dark Munich Malt with clean, intense malty flavor
Carapils® Malt	No flavor or color contribution – Very unique dextrine-style malt adds body, foam retention and stability; full glassy
Carapils® Copper Malt	Malty, graham cracker, toasty – Unique dextrine-style malt adds body, foam retention, beer stability, color and flavor
Victory® Malt	Toasty, biscuity, baking bread, nutty, clean – Biscuit-style malt; well suited for ales and lagers alike; deep golden to brown hues
Special Roast Malt	Toasty, biscuity, bran flakes, sourdough, tangy – Biscuit-style malt; proprietary process develops distinguishing sourdough/tangy flavor
Extra Special Malt	Toasted marshmallow, toast, mild coffee, prunes, dry, woody – Hybrid drum roasted malt; has both caramel and dry roasted flavors
Rye Malt	Spicy rye – Use in rye beers or to build flavor or add interest to other styles; use in 5% increments until desired flavor is achieved
Smoked Malt, Apple Wood	Pronounced smoke, applewood, sweet, smooth – Smooth smoke aromas
Smoked Malt, Cherry Wood	Pronounced smoke, subtle fruity, malty sweet, smooth, clean – Sweeter than Mesquite Smoked Malt; pleasant smoke aroma
Smoked Malt, Mesquite	Pronounced smoke, upfront earthy mesquite, smooth, slightly sweet – Less sweet than Cherry Wood Smoked Malt; smooth smoke aroma
Caramel Malt 10L	Candy-like sweetness, mild caramel – Drum roasted, crystallized malt; improves foam; enhances viscosity; contributes golden hues
Caramel Malt 20L	Candy-like sweetness, mild caramel – Drum roasted, crystallized malt; improves foam; enhances viscosity; contributes golden hues
Caramel Malt 30L	Sweet, caramel, toffee – Drum roasted, crystallized malt; improves foam; enhances viscosity; golden hues
Caramel Malt 40L	Sweet, caramel, toffee – Drum roasted, crystallized malt; improves foam; enhances viscosity; golden hues
Caramel Malt 60L	Sweet, pronounced caramel – Drum roasted, crystallized malt; improves foam; enhances viscosity; deep golden to red hues
Caramel Malt 80L	Pronounced caramel, slight burnt sugar, raisiny – Drum roasted, crystallized malt; improves foam; enhances viscosity; red to deep red hues
Caramel Malt 90L	Pronounced caramel, burnt sugar, raisiny, prunes – Drum roasted, crystallized malt; improves foam; enhances viscosity; red to deep red hues
Caramel Malt 120L	Pronounced caramel, burnt sugar, raisiny, prunes – Drum roasted, crystallized malt; improves foam; enhances viscosity; red to deep red hues
Caramel Rye Malt	Slightly sweet, caramel, bread, spicy rye – Uniquely smooth and subtle yet complex rye malt; leans toward burnt orange and brown color
Caramel Vienne Malt 20L	Soft toffee, caramel, malty – Use in Vienna-style lagers and Belgian-style Abbey Ales
Caramel Munich Malt 60L	Caramel, roasted, malty – Use in IPAs, Pale Ales, Oktoberfest, and Porters; amber to red hues
Caracrysal® Wheat Malt	Sweet, smooth, malty, bread, subtle caramel, dark toast, exceptionally clean finish – Foam and foam retention; orange to mahogany hues
Carabrown® Malt	Smooth, slightly sweet malty, lightly toasted, biscuity, nutty, graham cracker, clean dry finish – Light brown to orange hues
Chocolate Malt	Rich roasted coffee, cocoa – Brown hues; use in all styles for color
Dark Chocolate Malt	Rich smooth coffee – Brown hues; use in all styles for color
Black Malt	Dry roasted, sharp to neutral – Use in dark beers for flavor; use in all styles for color with little flavor; has little impact on foam color
Black Malted Barley Flour	Dry roasted, sharp to neutral – Use in dark beers for flavor; use in all styles for color with little flavor; has little impact on foam color
Blackprinz® Malt	Subtle, smooth, no bitter, astringent, dry flavors or aftertaste, very delicate, clean flavor, mild roasted malty flavor
Midnight Wheat Malt	Subtle, smooth, no bitter, astringent, dry flavors or aftertaste, starts slightly sweet, hints of roasted flavor, finishes exceptionally clean
Roasted Barley	Coffee, intense bitter, dry – Provides color and rich, sharp flavor which is characteristic of Stout and some Porters; impacts foam color
Black Barley	Coffee, intense bitter, dry – Provides color and rich, sharp flavor which is characteristic of Stout and some Porters; impacts foam color