



CRAFT BLEND BASE MALT



TYPICAL ANALYSIS

Assortment On 6/64"+7/64"	85 minimum
Assortment Through 5/64"	1.2 maximum
Moisture	4.5 maximum
Fine Grind Extract, Dry Basis	80.3 minimum
Coarse Grind Extract, Dry Basis	78.9 minimum
Fine - Coarse Difference	1.4 maximum
Color	2.0 to 2.4
Diastatic Power	150 to 175
Alpha-amylase	55 minimum
Total Protein	11.2 to 12.2
Soluble Protein	4.7 to 5.3
Kolbach Index	41 to 46
Beta-glucan	140 maximum
Free Amino Nitrogen	170 minimum

Revised February 2017

MALT CHARACTERISTICS

Barley Type	Two-row
Malt Type	Base malt
Flavor Contribution:	Clean malt sweetness
Color/Appearance:	Straw to very light gold
Beer Styles:	For use as a base malt in all beer styles
Usages:	Up to 100%
Varieties:	AMBA approved

