



PALE ALE MALT



TYPICAL ANALYSIS

Assortment On 6/64"+7/64"	85 minimum
Assortment Through 5/64"	1.5 maximum
Moisture	4.0 to 4.8
Color	3.0 to 3.6
Fine Grind Extract, Dry Basis	80.0 minimum
Fine - Coarse Difference	1.4 maximum
Diastatic Power	130 to 150
Alpha-amylase	55 minimum
Total Protein	10.8 to 11.5
Soluble Protein	5.2 to 5.7
Kolbach Index	48 to 52
Viscosity	1.48 max
Beta-glucan	120 maximum
Free Amino Nitrogen	190 to 230

Revised March 2016

MALT CHARACTERISTICS

Barley Type	Two-row
Malt Type	Base malt
Flavor Contribution:	Clean malt sweetness, hint of biscuit
Color/Appearance:	Medium gold
Beer Styles:	For use as a base malt in any style where a nutty or biscuit flavor is desired
Usages:	Up to 100%
Examples:	English Mild, Pale Ale, IPA, Barleywine
Varieties:	AMBA approved

