



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 - Degree Lintner	Color - Degrees Lovibond
				Half %	Glassy %	Thru %	Extract CG %	S/T									
										Dry basis		Dry basis		ASBC			
5294	5591	6-Row Brewers Malt		95	5	0	75	3	4.5	78.0	76.5	1.5	13.0	40.0	45	160	1.8
5298	5596	2-Row Brewers Malt	X	98	2	0	80	2	4.0	80.5	79.5	1.0	12.0	42.0	50	140	1.8
5303	5603	Pilsen Malt		98	2	0	90	2	4.5	80.5	78.0	2.5	11.3	37.0	45	130	1.0
5317	5612	White Wheat Malt		98	2	0	80	2	4.0	85.0	84.0	1.0	12.0	44.0	48	160	2.5
5323	5615	Red Wheat Malt		98	2	0	80	2	4.0	81.0	79.0	2.0	13.0	42.0	50	165	2.3
5353	5630	Vienna Malt		95	5	0	80	2	3.8	77.5	76.5	1.0	13.0	40.0	40	130	3.5
5301	5600	Pale Ale Malt	X	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		95	5	0	80	2	3.3	78.0	76.0	2.0	11.7	38.0	42	40	10
5346	5626	Aromatic Malt		95	5	0	80	2	2.5	77.0			11.7	36.0	30	15	20
5337	5621	Munich Malt 10L	X	95	5	0	75	3	3.3	76.0			13.0	37.0	25	30	10
5342	5624	Munich Malt 20L		95	5	0	75	2	3.0	74.0			13.0	36.0	15	20	20
5347	5627	Carapils® Malt	X	0	0	100	60	5	6.5	73.0							1.3
5419	5667	2-Row Carapils® Malt		0	0	100	75	5	6.5	73.0							1.5
5351	5629	Victory® Malt	X	95	5	0	70	5	2.5	73.0							28
5398	5652	Special Roast Malt		95	5	0	70	5	2.5	72.0							50
5446	5671	Extra Special Malt		95	5	0	80	5	3.5	73.0							130
5332	n/a	Rye Malt		98	2	0	50	8	4.0	76.0			12.5	44.0	45	105	3.7
6430	n/a	Smoked Malt		98	2	0	80	2	6.0	80.5	79.5	1.0	12.0	50.0	50	140	5.0
5357	n/a	Caramel Malt 10L		0	5	95	70	5	7.0	75.0							10
5405	5660	2-Row Caramel Malt 10L		0	5	95	70	5	7.0	75.0							10
5360	5633	Caramel Malt 20L	X	0	5	95	70	5	6.0	73.0							20
5407	5661	2-Row Caramel Malt 30L		0	5	95	75	5	5.5	73.0							30
5367	5636	Caramel Malt 40L		0	5	95	75	5	5.5	73.0							40
5409	5663	2-Row Caramel Malt 40L		0	5	95	75	5	5.5	73.0							40
5374	5639	Caramel Malt 60L	X	0	5	95	70	5	5.5	73.0							60
5411	5664	2-Row Caramel Malt 60L		0	5	95	80	5	5.5	73.0							60
5378	5641	Caramel Malt 80L		0	5	95	70	5	4.5	72.0							80
5417	5666	2-Row Caramel Malt 80L		0	5	95	85	5	4.5	73.0							80
5382	n/a	Caramel Malt 90L		0	5	95	80	5	4.0	72.0							90
5386	5647	Caramel Malt 120L	X	0	5	95	80	5	3.0	70.0							120
5415	n/a	2-Row Caramel Malt 120L		0	5	95	75	5	3.0	70.0							120
5408	n/a	Caramel Vienne Malt 20L		0	5	95	70	5	4.5	75.5							20
5413	n/a	Caramel Munich Malt 60L		0	5	95	70	5	3.5	73.0							60
5400	5653	Chocolate Malt	X						6.0	73.0							350
5441	5669	2-Row Chocolate Malt							5.5	75.0							350
5444	5670	Dark Chocolate Malt							5.5	72.0							420
5390	5648	Black Malt	X						6.0	70.0							500
5422	n/a	2-Row Black Malt							6.0	71.0							500
n/a	5709	Black Malted Barley Flour							6.0	70.0							500
5393	5650	Roasted Barley	X						5.0	72.0							300
5396	5651	Black Barley							6.0	70.0							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. (October, 2009)

Malt	Flavor Contributions / Unique Characteristics / Applications
6-Row Brewers Malt	Mild, Grainy, Malty – Base malt for all beer styles. More husk than 2-Row. Well suited for high adjunct brewing.
2-Row Brewers Malt	Mild Malty – Base malt for all beer styles. Slightly higher yield and lower protein than 6-Row.
Pilsen Malt	Delicately Malty, Sweet – (2-Row) Exceptionally light colored, clear, crisp wort. Allows full specialty malt flavors to shine through.
White Wheat Malt	Sweet, Malty, Wheat, Floury – Use 5% for head retention in any style. Use as part or all of base malt in wheat beers.
Red Wheat Malt	Creamy, Sweet, Malty, Wheat, Floury – Use 5% for head retention in any style. Use as part or all of base malt in wheat beers.
Vienna Malt	Malty, Very Slight Biscuit – Specially processed base malt. Contributes warm malty flavor and orange hues.
Pale Ale Malt	Warm Malty – (2-Row) Use as a rich malty base malt.
Ashburne® Mild Malt	Malty – (2-Row) Well suited for mild ale styles for color and maltiness.
Bonlander® Munich Malt	Smooth, Malty, Sweet – (2-Row) European-style munich malt contributes clean, malty flavor. Great in Bock beers.
Aromatic Malt	Smooth, Intensely Malty, Biscuity – (2-Row) European-style munich malt contributes clean, intensely malty flavor in any beer.
Munich Malt 10L	Robust Malty – Contributes rich malty flavor and golden hues when used at 5-15%.
Munich Malt 20L	Intensely Malty, Biscuity – Provides intense malty flavor and aroma while contributing orange to deep orange hues.
Carapils® Malt	No Flavor or Color Contribution – Very unique dextrine-style malt that enhances body, foam and beer stability.
2-Row Carapils® Malt	No Flavor or Color Contribution – Very unique dextrine-style malt that enhances body, foam and beer stability.
Victory® Malt	Toasty, Biscuity, Baking Bread, Nutty – With an aroma of baking bread, Victory® Malt is great in Nut Brown Ales & other dark beers.
Special Roast Malt	Toasty, Biscuity, Sourdough, Tangy – Excellent in Nut Brown Ales, Porters and other dark beer styles.
Extra Special Malt	Toasted Marshmallow, Toast, Mild Coffee, Prune Notes, Dry, Woody – Good in Belgian-style, dark and high gravity beers .
Rye Malt	Spicy Rye – Use in 5% increments until desired flavor is achieved. Add rice hulls when using more than 20%.
Smoked Malt	Intense Smoke Flavor, Smooth, Sweet – 5-20% for lighter styles like Scottish Ales and Oktoberfests; 30-60% for Stouts and Porters.
Caramel Malt 10L	Candylike Sweetness, Mild Caramel – Contributes golden hues. Use 3-7% in Pilsners for balance; 5-15% in light amber beers.
2-Row Caramel Malt 10L	Candylike Sweetness, Mild Caramel – Contributes golden hues. Use 3-7% in Pilsners for balance; 5-15% in light amber beers.
Caramel Malt 20L	Candylike Sweetness, Mild Caramel – Contributes golden hues. Use 3-7% in Pilsners for balance; 5-15% in light amber beers.
2-Row Caramel Malt 30L	Sweet, Caramel, Toffee – Contributes golden hues. Use 3-7% in Pilsners for balance; 5-15% in amber beers.
Caramel Malt 40L	Sweet, Caramel, Toffee – Contributes golden hues. Use 3-7% in Pilsners for balance; 5-15% in amber beers.
2-Row Caramel Malt 40L	Sweet, Caramel, Toffee – Contributes golden hues. Use 3-7% in Pilsners for balance; 5-15% in amber beers.
Caramel Malt 60L	Sweet, Pronounced Caramel – Contributes golden hues. Use 3-7% in Pilsners for balance; 5-15% in amber and red beers.
2-Row Caramel Malt 60L	Sweet, Pronounced Caramel – Contributes golden hues. Use 3-7% in Pilsners for balance; 5-15% in amber and red beers.
Caramel Malt 80L	Pronounced Caramel, Slight Burnt Sugar, Raisiny – Use 3-5% in amber and red beers; 7-15% in Bock, dark, Porter and Stout beers.
2-Row Caramel Malt 80L	Pronounced Caramel, Slight Burnt Sugar, Raisiny – Use 3-5% in amber and red beers; 7-15% in Bock, dark, Porter and Stout beers.
Caramel Malt 90L	Pronounced Caramel, Burnt Sugar, Raisiny, Prunes – Use 3-5% in amber and red beers; 7-15% in Bock, dark, Porter and Stout beers.
Caramel Malt 120L	Pronounced Caramel, Burnt Sugar, Raisiny, Prunes – Use 3-5% in amber and red beers; 7-15% in Bock, dark, Porter and Stout beers.
2-Row Caramel Malt 120L	Pronounced Caramel, Burnt Sugar, Raisiny, Prunes – Use 3-5% in amber and red beers; 7-15% in Bock, dark, Porter and Stout beers.
Caramel Vienne Malt 20L	Caramel, Malty – (2-Row) Contributes golden hues. Excellent in Vienna-style lagers and Belgian-style Abbey Ales.
Caramel Munich Malt 60L	Caramel, Roasted, Malty – (2-Row) Contributes rich amber to red hues. Excellent in IPAs, Pale Ales, Oktoberfests and Porters.
Chocolate Malt	Rich Roasted Coffee, Cocoa – Used in Porters, Stouts, Brown Ales, dunkles and other dark beers. Use in all styles for color.
2-Row Chocolate Malt	Rich Roasted Coffee, Cocoa – Used in Porters, Stouts, Brown Ales, dunkles and other dark beers. Use in all styles for color.
Dark Chocolate Malt	Rich Smooth Coffee – Contributes exceptionally smooth flavor to dark beers. Use in all styles for color .
Black Malt	Dry Roasted/Sharp to Neutral – Use in dark beers for flavor. In small quantities in all styles for color with little or no flavor.
2-Row Black Malt	Dry Roasted/Sharp to Neutral – Use in dark beers for flavor. In small quantities in all styles for color with little or no flavor.
Black Malted Barley Flour	Neutral – Use in all beer styles for color adjustment.
Roasted Barley	Coffee, Intense Bitter, Dry – Contributes strong roasted barley, coffee flavor notes characteristic of Stouts. Good in all dark beers.
Black Barley	Coffee, Intense Bitter, Dry – Provides color and rich, sharp flavor which is characteristic of Stouts and some Porters.

