

# 2018 Typical analysis

## Malts and roasted barleys

			Available as ORGANIC?														
Item # Whole Kernel	Item # Pre- ground	Item Description		Mealy %	Half %	Glassy %	Plump %	Thru %		Moisture %	Extract FG %		Extract CG %	Extract Difference %			
									Dry basis				Dry basis		ASBC		
5298	5596	Brewers Malt	X	100	0	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	7372	Synergy Select Pilsen Malt		100	0	0	98	0	4.5	83.0	82.0	1.0	10.9	42.0	58	100	1.8
5303	5603	Pilsen Malt		100	0	0	90	2	4.5	81.0	79.5	1.5	11.3	37.0	60	140	1.2
5317	5612	Wheat Malt, White		100	0	0	75	3	5.0	83.0	81.5	1.5	11.5	41.0	20	120	2.8
5323	5615	Wheat Malt, Red		100	0	0	75	3	5.0	82.0	80.5	1.5	12.5	39.0	20	110	3.0
6659	6660	Goldpils® Vienna Malt		100	0	0	90	1	3.5	80.0	78.0	2.0	12.0	35.0	45	80	3.5
5301	5600	Pale Ale Malt		100	0	0	80	2	4.0	80.0	78.5	1.5	11.7	42.0	45	85	3.5
5355	5631	Ashburne® Mild Malt		100	0	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	100	0	0	80	2	3.3	78.0			11.7	38.0	35	40	10
5346	5626	Aromatic Munich Malt 20L		100	0	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		100	0	0	70	5	2.5	75.0							28
7059	7061	Special Roast Malt		100	0	0	70	5	2.5	75.0							40
5446	5671	Extra Special Malt		100	0	0	70	5	2.5	73.0							130
5332	5620	Rye Malt		100	0	0	80	8	4.5	84.0			10.0	50.0	40	105	3.7
7007	7008	Smoked Malt, Apple Wood		100	0	0	80	2	6.0	80.5			11.0	45.0	45	90	6.0
6620	6621	Smoked Malt, Cherry Wood		100	0	0	80	2	6.0	80.5			11.0	45.0	45	90	5.0
6928	6929	Smoked Malt, Mesquite		100	0	0	80	2	6.0	80.5			11.0	45.0	45	90	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	5662	Caramel Vienne Malt 20L		0	5	95	70	5	4.5	78.0							20
7050	5665	Caramel Munich Malt 60L		0	5	95	70	5	3.5	77.0							60
6457	6522	Caracrystal® 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	<b>Clean, sweet, mild malty</b> – 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	<b>Clean, sweet, mild malty</b> – Single varietal base malt; contributes a light straw color
Synergy Select Pilsen Malt	<b>Balanced malty flavor with subtle honey, bready and cracker notes</b> – A true European-style Pilsen Malt
Pilsen Malt	<b>Clean, sweet, delicately malty</b> – Lightest color base malt available; produces light colored, clean, crisp wort; excellent choice for lagers
Wheat Malt, White	<b>Sweet, malty, wheat, mild bread dough</b> – Use as part or all of base malt in wheat beers; improves head and head retention in all styles
Wheat Malt, Red	<b>Creamy, sweet, malty, wheat flour</b> – Use as part or all of base malt in wheat beers; runs efficiently through the brewhouse
Goldpils® Vienna Malt	<b>Rich malty, hint of biscuity notes</b> – Superb example of this classic malt style; finishes exceptionally clean, contributes light golden color
Pale Ale Malt	<b>Rich malty, hints of biscuit and nuts</b> – Fully modified, high extract, low protein malt; proprietary process develops unique flavor
Ashburne® Mild Malt	<b>Slightly malty and sweet, subtle toasty note</b> – Use as base or high percentage specialty malt; lends higher residual maltiness/mouthfeel
Bonlander® Munich Malt 10L	<b>Clean, slightly sweet, rich malty</b> – European-style Munich Malt with clean, malty flavor; golden amber leaning toward orange hues
Aromatic Munich Malt 20L	<b>Very smooth, clean, slightly sweet, rich intense malty</b> – European-style dark Munich Malt with clean, intense malty flavor
Carapils® Malt	<b>No flavor or color contribution</b> – Very unique dextrine-style malt adds body, foam retention and stability; full glassy
Carapils® Copper Malt	<b>Malty, graham cracker, toasty</b> – Unique dextrine-style malt adds body, foam retention, beer stability, color and flavor
Victory® Malt	<b>Toasty, biscuity, baking bread, nutty, clean</b> – Biscuit-style malt; well suited for ales and lagers alike; deep golden to brown hues
Special Roast Malt	<b>Toasty, biscuity, bran flakes, sourdough, tangy</b> – Biscuit-style malt; proprietary process develops distinguishing sourdough/tangy flavor
Extra Special Malt	<b>Toasted marshmallow, toast, mild coffee, prunes, dry, woody</b> – Hybrid drum roasted malt; has both caramel and dry roasted flavors
Rye Malt	<b>Spicy rye</b> – 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	<b>Pronounced smoke, applewood, sweet, smooth</b> – Smooth smoke aromas
Smoked Malt, Cherry Wood	<b>Pronounced smoke, subtle fruity, malty sweet, smooth, clean</b> – Sweeter than Mesquite Smoked Malt; pleasant smoke aroma
Smoked Malt, Mesquite	<b>Pronounced smoke, upfront earthy mesquite, smooth, slightly sweet</b> – Less sweet than Cherry Wood Smoked Malt; smooth smoke
Caramel Malt 10L	<b>Candy-like sweetness, mild caramel</b> – Drum roasted, crystallized malt; improves foam; enhances viscosity; contributes golden hues
Caramel Malt 20L	<b>Candy-like sweetness, mild caramel</b> – Drum roasted, crystallized malt; improves foam; enhances viscosity; contributes golden hues
Caramel Malt 30L	<b>Sweet, caramel, toffee</b> – Drum roasted, crystallized malt; improves foam; enhances viscosity; golden hues
Caramel Malt 40L	<b>Sweet, caramel, toffee</b> – Drum roasted, crystallized malt; improves foam; enhances viscosity; golden hues
Caramel Malt 60L	<b>Sweet, pronounced caramel</b> – Drum roasted, crystallized malt; improves foam; enhances viscosity; deep golden to red hues
Caramel Malt 80L	<b>Pronounced caramel, slight burnt sugar, raisiny</b> – Drum roasted, crystallized malt; improves foam; enhances viscosity; red to deep red hues
Caramel Malt 90L	<b>Pronounced caramel, burnt sugar, raisiny, prunes</b> – Drum roasted, crystallized malt; improves foam; enhances viscosity; red to deep red hues
Caramel Malt 120L	<b>Pronounced caramel, burnt sugar, raisiny, prunes</b> – Drum roasted, crystallized malt; improves foam; enhances viscosity; red to deep red hues
Caramel Rye Malt	<b>Slightly sweet, caramel, bready, spicy rye</b> – Uniquely smooth and subtle yet complex rye malt; leans toward burnt orange and brown
Caramel Vienne Malt 20L	<b>Soft toffee, caramel, malty</b> – Use in Vienna-style lagers and Belgian-style Abbey Ales
Caramel Munich Malt 60L	<b>Caramel, roasted, malty</b> – Use in IPAs, Pale Ales, Oktoberfest, and Porters; amber to red hues
Caracrysal® Wheat Malt	<b>Sweet, smooth, malty, bready, subtle caramel, dark toast, exceptionally clean finish</b> – Foam and foam retention; orange to mahogany hues
Carabrown® Malt	<b>Smooth, slightly sweet malty, lightly toasted, biscuity, nutty, graham cracker, clean dry finish</b> – Light brown to orange hues
Chocolate Malt	<b>Rich roasted coffee, cocoa</b> – Brown hues; use in all styles for color
Dark Chocolate Malt	<b>Rich smooth coffee</b> – Brown hues; use in all styles for color
Black Malt	<b>Dry roasted, sharp to neutral</b> – Use in dark beers for flavor; use in all styles for color with little flavor
Black Malted Barley Flour	<b>Dry roasted, sharp to neutral</b> – Use in dark beers for flavor; use in all styles for color with little flavor
Blackprinz® Malt	<b>Subtle, smooth, no bitter, astringent, dry flavors or aftertaste, very delicate, clean flavor, mild roasted malty flavor</b>
Midnight Wheat Malt	<b>Subtle, smooth, no bitter, astringent, dry flavors or aftertaste, starts slightly sweet, hints of roasted flavor, finishes exceptionally clean</b>
Roasted Barley	<b>Coffee, intense bitter, dry</b> – Provides color and rich, sharp flavor which is characteristic of Stout and some Porters; impacts foam color
Black Barley	<b>Coffee, intense bitter, dry</b> – Provides color and rich, sharp flavor which is characteristic of Stout and some Porters



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