



PRODUCT INFORMATION

Organic 2-Row Brewers Malt WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	98% / 2% / 0%
Plump	80%
Thru	2%
Moisture	4.0%
Extract FG, Dry Basis	80.5%
Extract CG, Dry Basis	79.5%
Extract FG/CG Difference	1.0%
Protein	12.5%
S/T	42.0
Alpha Amylase	50
Diastatic Power (Lintner)	140
*Color	1.8
*°Lovibond, Series 52, 1/2" Cell	

STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.
Store at temperatures of <90 °F.

CHARACTERISTICS AND APPLICATIONS

- Base malt for all beer styles
- Smoother, less grainy flavor than 6-Row Brewers Malt.
- Slightly higher yield than 6-Row Brewers Malt.
- Slight lower protein than 6-Row Brewers Malt.
- Produced from AMBA/BMBRI recommended USDA Certified Organic 2-Row Malting Barley varieties.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein 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.

March 2006

FLAVOR

Mild Malty

ITEM NUMBERS AND PACKAGING OPTIONS

5305 50-pound bag

ORGANIC CERTIFICATION

USDA Organic, 100% Organic

KOSHER CERTIFICATION

UMK Pareve