

## WHISKEY MALT (NO-GN)

### FEATURES & BENEFITS

Produced in the U.S.A. from AMBA approved No-GN producing barley varieties available in the U.S.A.

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

### TYPICAL ANALYSIS

Mealy / Half / Glassy.....	100% / 0% / 0%
Plump.....	85%
Thru.....	1%
Moisture.....	4.5%
Extract FG, Dry Basis.....	84.0%
Protein.....	11.1%
S/T.....	40.0
Alpha Amylase.....	45
Diastatic Power (Lintner).....	100
Predicted Spirit Yield (g/tonne).....	412
Color.....	1.9 SRM

### ITEM NUMBER

7686.....	Whole Kernel, 50-pound bag
7689.....	Preground, 50-pound bag
7868.....	Flour, 50-pound bag
8016.....	Flour, 2000-pound SS

### CERTIFICATION

Kosher: UMK Pareve

### STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 12 months from date of manufacture.

### APPLICATIONS

Base malt that is perfect for all-malt whiskey

### MALT STYLE

Whiskey malt

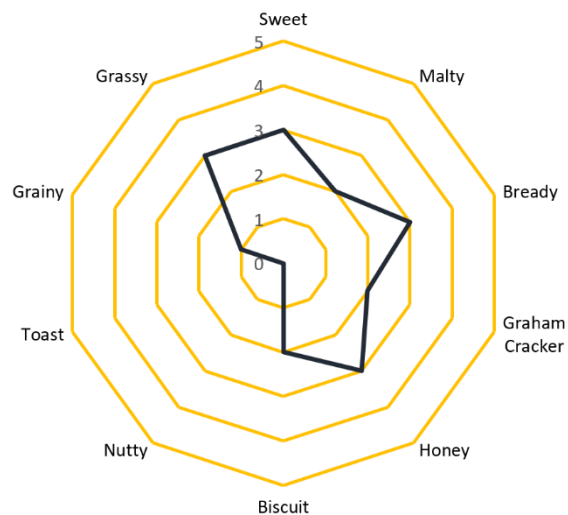
### SENSORY CHARACTERISTICS

Color.....Contributes light golden color  
Flavor.....Sweet and bready with notes of honey

### SUGGESTED USAGE RATES

Up to 100% Delivers sweet and bready flavors with notes of honey  
60-90% Use with a variety of specialty malts to create complex and unique flavors in malt whiskey  
40% or more Converts adjuncts such as raw corn, rye, and wheat for specialty whiskey

### AVERAGE SENSORY PROFILE\*



\*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final product.

### CHARACTERISTICS

- Traditional European malt profile, with moderate enzyme activity, high level of fermentability, and high PSY value
- Ideally suited for single malt whiskey
- No-GN producing, assuring low levels of ethyl carbamate