
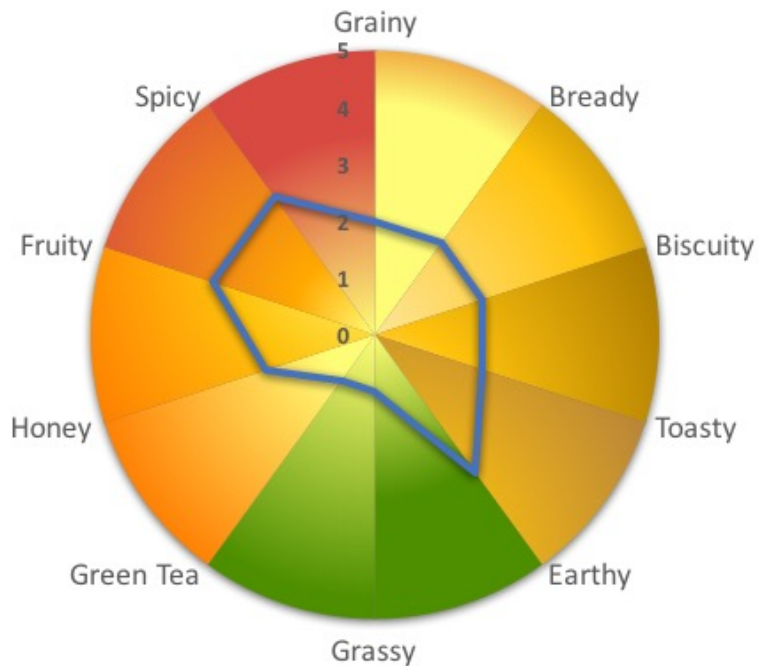


MALT	DESCRIPTION										STYLE	%		
BLOODY BUTCHER 1.0 SRM/1.3 L 	A classic heirloom corn that has been grown throughout the South and prized by moonshiners. Packed with baking spice and pumpernickel bread notes. This product comparably with flaked material when mashed with standard base malt. Variety: Bloody Butcher Origin: TN										Lagers Saisons Stout	5-25%		
Standard Analysis	Moisture	Friability	Extract FGDB	Color °SRM	β-glucan mg/L	Soluble Protein %	Total Protein %	S/T %	FAN mg/L	Diastatic Power °L	Alpha Amylase D.U.	Filtration Time	Clarity	pH
Bloody Butcher	4.8		33.6	1.05										

FLAVOR ASSESSMENT



MILLING RECOMMENDATIONS:

- Smallest gap setting possible
- Kernel size 7/64"

STORAGE RECOMMENDATIONS:

- Cool, dry place
- Use within 6 months for optimal freshness

LABORATORY ANALYSIS:



Center for Craft
Food & Beverage

QUESTIONS/RECIPE IDEAS?

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