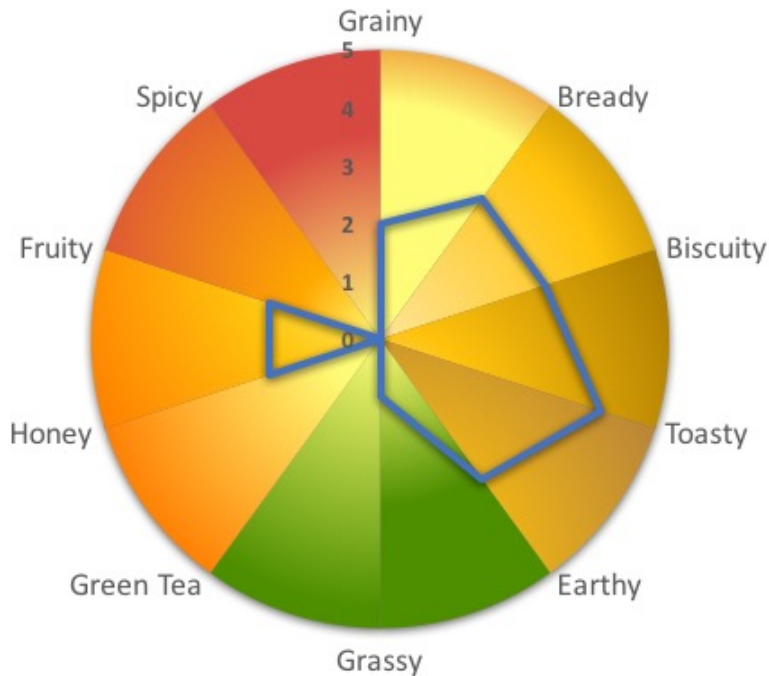


MALT	DESCRIPTION	STYLE	%
HERITAGE 7.4 SRM/6 L	Heritage malt is a Riverbend original that bridges the gap between a Vienna and light Munich. Toasted bread and caramel notes add complexity to a wide array of styles.	Dubbel Saisons English Ales	10-60%
	Variety: Thoroughbred (6-row) Origin: NC/VA		



Standard Analysis	Moisture	Friability	Extract	Color	β-glucan	Soluble	Total	S/T	FAN	Diastatic	Alpha	Filtration	Clarity	pH
	%	%	FGDB %	°SRM	mg/L	%	%	%	mg/L	°L	D.U.	Time		
Heritage	3.9	81.0	77.9	7.39	49	4.23	10.0	42.3	147	77	27.4	normal	hazy	6.04

FLAVOR ASSESSMENT



MILLING RECOMMENDATIONS:

- Gap setting 0.035"
- Kernel size 5/64"

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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