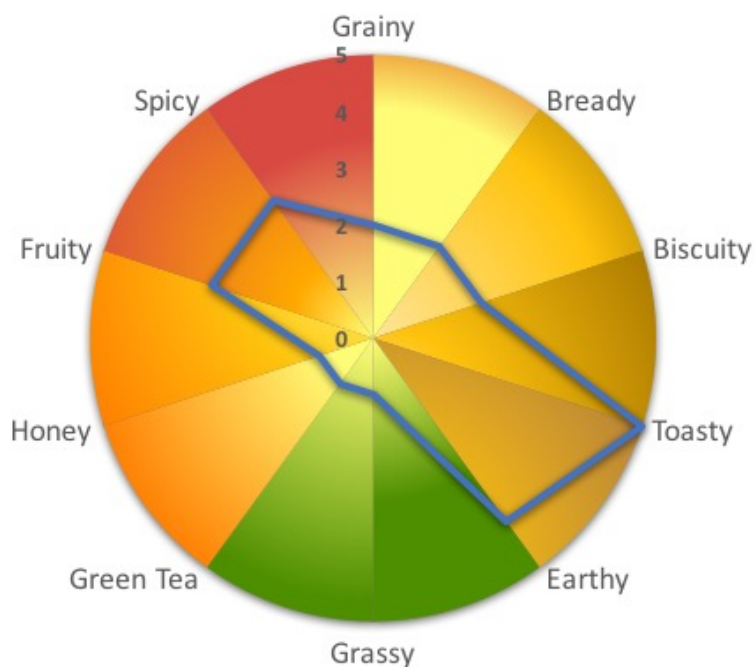


MALT			DESCRIPTION							STYLE		%				
MELANOIDIN 31.5 SRM/23.4 L 			High kilning temperatures are applied over a 24-hour period to create a nicely toasted aroma and flavor with notes of black cherry and tobacco. This malt will add depth and richness to darker beers. Variety: Thoroughbred (6-row) Origin: NC/VA							Stout Dark Lager Brown Ale		5-15%				
Standard Analysis			Moisture Friability		Extract FGDB	Color	β-glucan	Soluble Protein	Total Protein	S/T	FAN	Diastatic Power	Alpha Amylase	Filtration	Clarity	pH
			%	%	%	°SRM	mg/L	%	%	%	mg/L	°L	D.U.	Time		
Melanoidin			3.1	82.6	76.2	31.5	n/a	4.03	10.1	39.9	93	37	8.4	normal	hazy	5.44

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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