
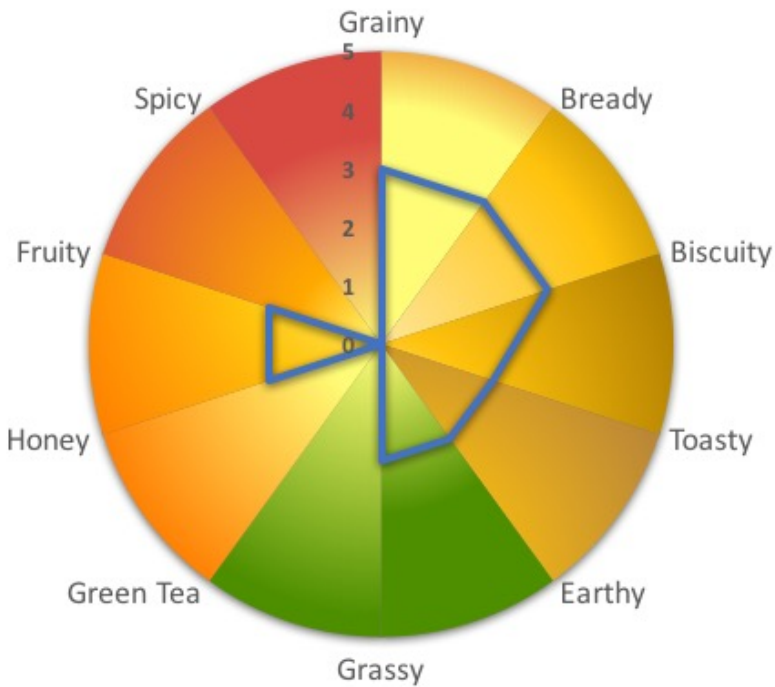


MALT	DESCRIPTION	STYLE	%											
PALE 2.2 SRM/2.2 L 	Fully modified base malt that delivers baked bread and toasty aromatics. This malt works well in a wide variety of styles and delivers superior flavor compared to standard brewer's malt.	Session IPA English Ales Belgian Table	50-100											
	Variety: Thoroughbred (6-row) Origin: NC/VA													
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
Pale	3.1	97	79.4	2.07	36	3.92	10.6	37.0	129	94	25.4	normal	clear	6.12

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:



QUESTIONS/RECIPE IDEAS?

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