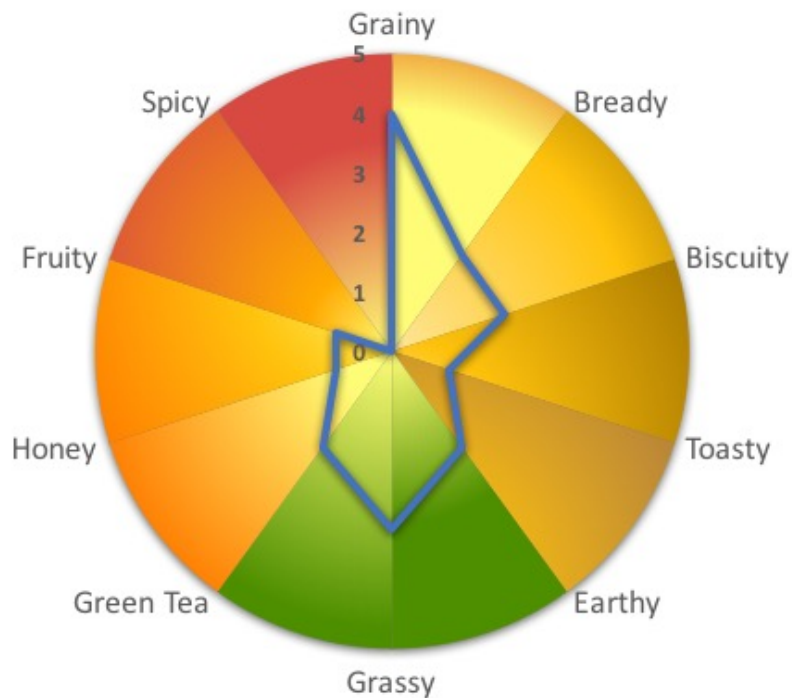


MALT	DESCRIPTION	STYLE	%											
<b>PILSNER</b> 2 SRM/2 L	Slightly under modified and kilned at lower temperatures than our Pale Malt. Maintains more of the delicate grassy, grainy flavors that are associated with this style of malt.	Saisons Mixed Culture Lagers	50-100											
	Variety: Thoroughbred (6-row) Origin: NC/VA													
Standard Analysis	Moisture	Friability	Extract	Color	β-glucan	Soluble Protein	Total Protein	S/T	FAN	Diastatic Power	Alpha Amylase	Filtration	Clarity	pH
	%	%	FGDB %	°SRM	mg/L	%	%	%	mg/L	°L	D.U.	Time		
Pilsner	3.7	95.7	79.5	1.99	29	4.27	10.7	39.9	157	104	46.8	normal	clear	6.11



### 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?

Brent Manning - [brent@riverbendmalt.com](mailto:brent@riverbendmalt.com)

828.450.1081

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