
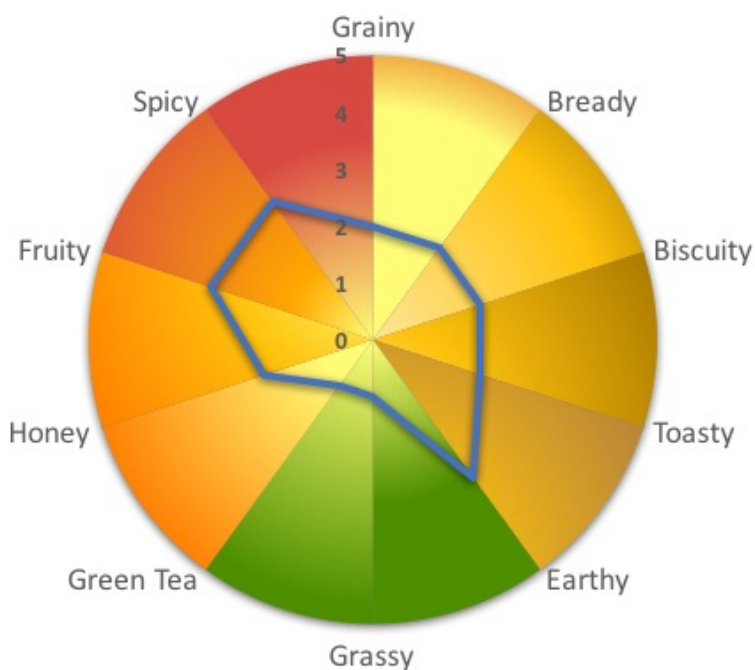


| MALT | | DESCRIPTION | | | | | | | | STYLE | | % | | | |
|---|--|--|------------|--------------|-------|----------|-----------------|---------------|-----|---|-----------------|---------------|------------|---------|----|
| <div><div>BLOODY BUTCHER</div><div>1.5-2.0 SRM</div><div></div></div> | | <div>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.</div> <div>Variety: Bloody Butcher</div> <div>Origin: TN</div> | | | | | | | | <div>Lagers</div> <div>Saisons</div> <div>Stout</div> | | 5-25% | | | |
| 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 | | |
| Bloody Butcher | | 6.0 | | 40.7 | 1.56 | | | | | | | | | | |

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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