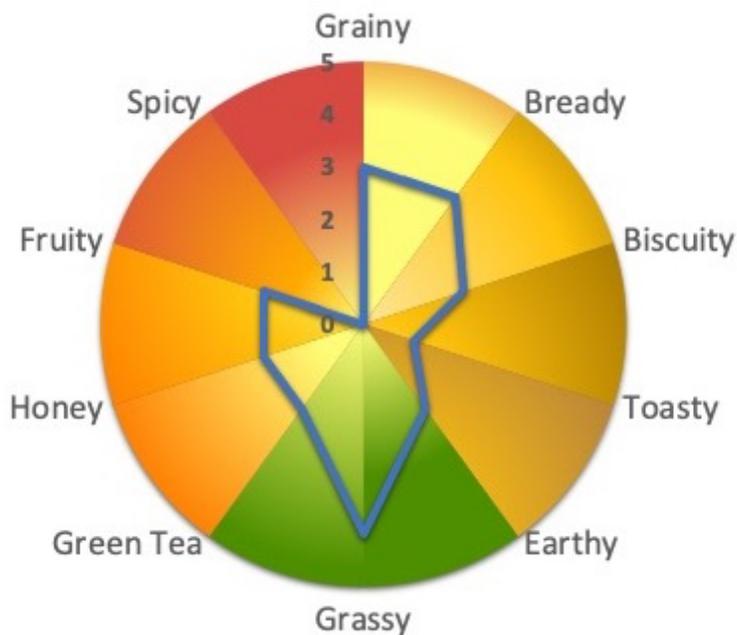


MALT	DESCRIPTION	STYLE	%											
CHESAPEAKE PILSNER 1.8 – 2.2 SRM	Crafted using 2-row barley sourced exclusively from VA, this malt is the result of trial data collected from our custom malt program. We captured a nice blend of bread crumb and honeysuckle with this product!	Lager IPA Farmhouse Ale	50-100%											
	Variety: 2-row Origin: 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
Chesapeake Pilsner	4.4	96.4	81.4	2.07	55	4.43	9.7	45.7	178	125	47.2	normal	clear	5.71

FLAVOR ASSESSMENT



MILLING RECOMMENDATIONS:

- Gap setting 0.035"
- Kernel size 6/64"

STORAGE RECOMMENDATIONS:

- Cool, dry place
- Use within 6 months for optimal freshness

LABORATORY ANALYSIS:



QUESTIONS/RECIPE IDEAS?

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