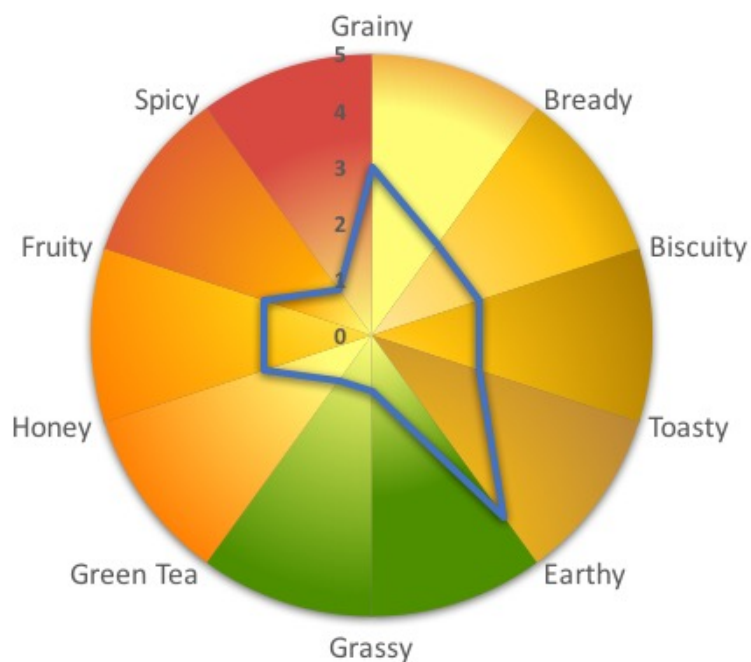


MALT	DESCRIPTION										STYLE	%		
CUMBERLAND CORN MALT 1.5 – 2.0 SRM 	Malted corn delivers an earthy, sweet flavor that require a separate cereal mash. When mashed with base malt the excess enzymes help convert the corn and deliver similar performance compared to flaked corn. Variety: non-GMO dent corn Origin: TN										Lagers Saisons Stout	5-25%		
Standard Analysis	Moisture	Friability	Extract	Color	β-glucan	Soluble	Total	S/T	FAN	Diastatic	Alpha	Filtration	Clarity	pH
	%	%	FGDB	°SRM	mg/L	Protein	Protein	%	mg/L	Power	Amylase	Time		
			%			%	%			°L	D.U.			
Cumberland Corn Malt	5.6		58.8	1.73										

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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