
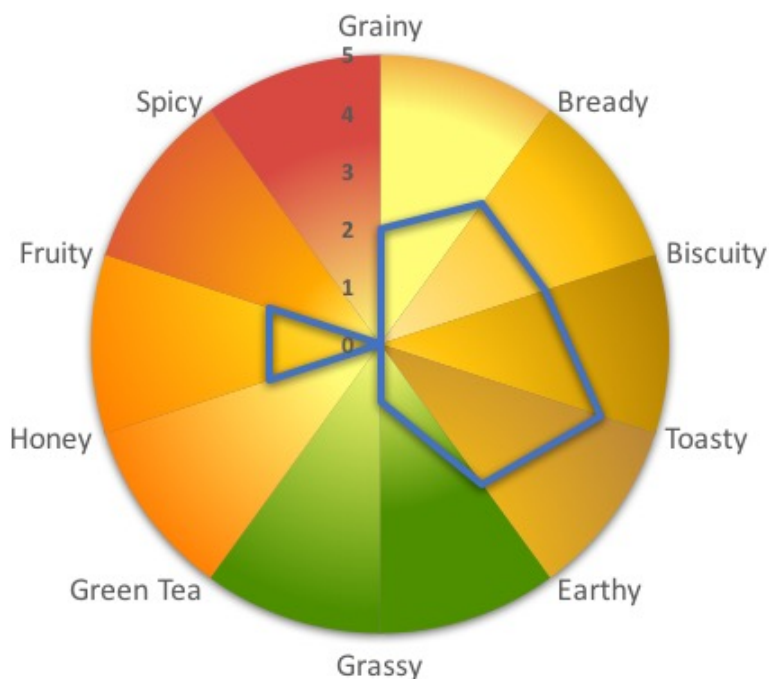


MALT	DESCRIPTION	STYLE	%											
<b>HERITAGE</b> 6-10 SRM 	Heritage malt is a Riverbend original that bridges the gap between a Vienna and light Munich. Toasted bread and caramel notes add complexity to a wide array of styles.	Dubbel Saisons English Ales	10-60%											
	Variety: Thoroughbred (6-row) 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		
Heritage	3.9	76.8	79.4	9.39	129	5.09	10.2	49.9	191	90	36.7	normal	hazy	5.7

## 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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