
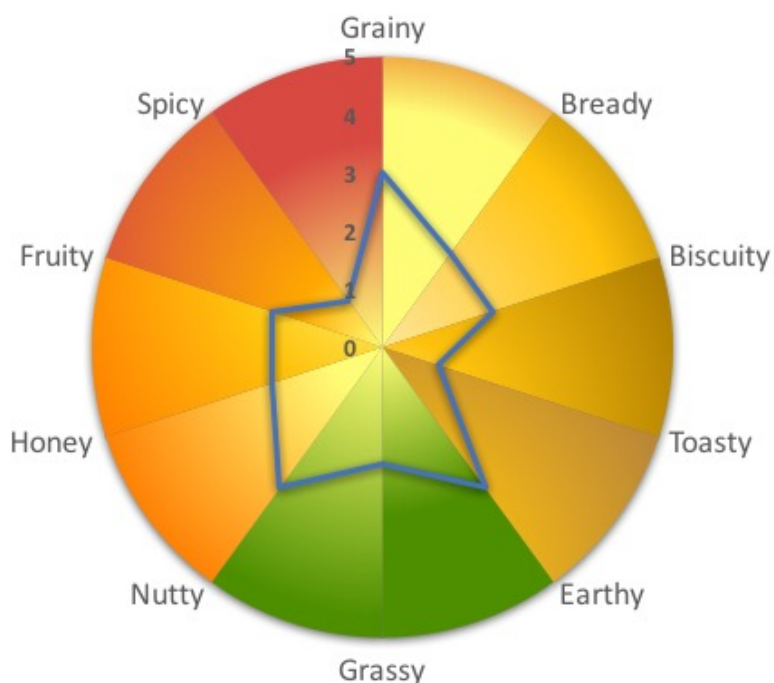


MALT		DESCRIPTION								STYLE		%			
<div>HULL AND OATS</div> <div>2.5 – 3.0 SRM</div> <div></div>		<div>These floor-malted oats utilize a variety developed in North Carolina called Brooks that is prized for its high protein levels. The high protein contributes to the signature silky mouthfeel of both NEIPAs and classic Stouts.</div> <div>Variety: Brooks</div> <div>Origin: NC</div>								<div>NEIPA</div> <div>Brown Ale</div> <div>Stout</div>		<div>5-25%</div>			
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		
Hull and Oats		5.1		58.1	2.8										

FLAVOR ASSESSMENT



MILLING RECOMMENDATIONS:

- Smallest gap setting possible
- Kernel size 4/64"

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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