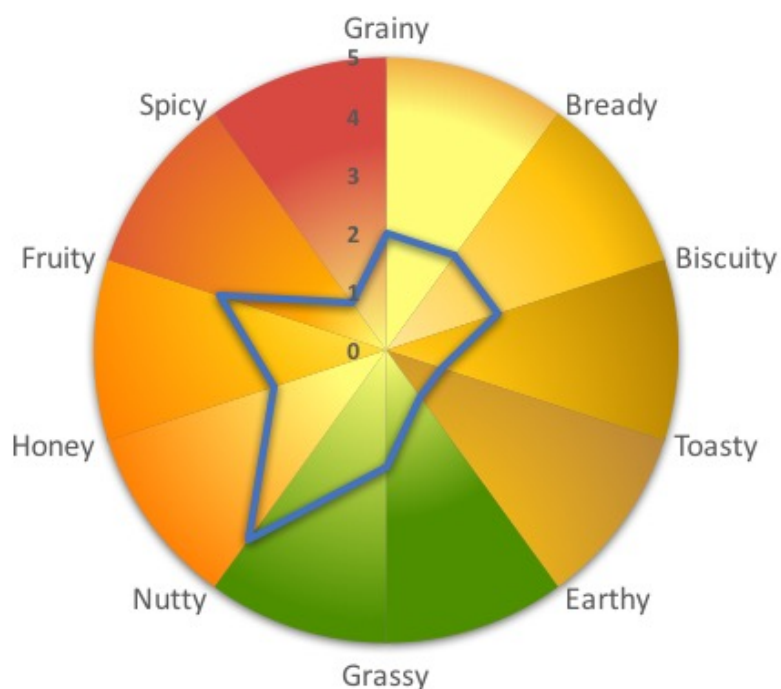


MALT		DESCRIPTION								STYLE		%			
STREAKER OATS 1.5-2.5 SRM		Produced using a proprietary variety of hulless oats licensed through NC State University. Large groats deliver a nutty, almond-like flavor along with the characteristic silky mouthfeel. Variety: Proprietary hulless oat Origin: NC								NEIPA Brown Ale Stout		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		
Streaker Oats		3.6		79.2	2.3										

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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