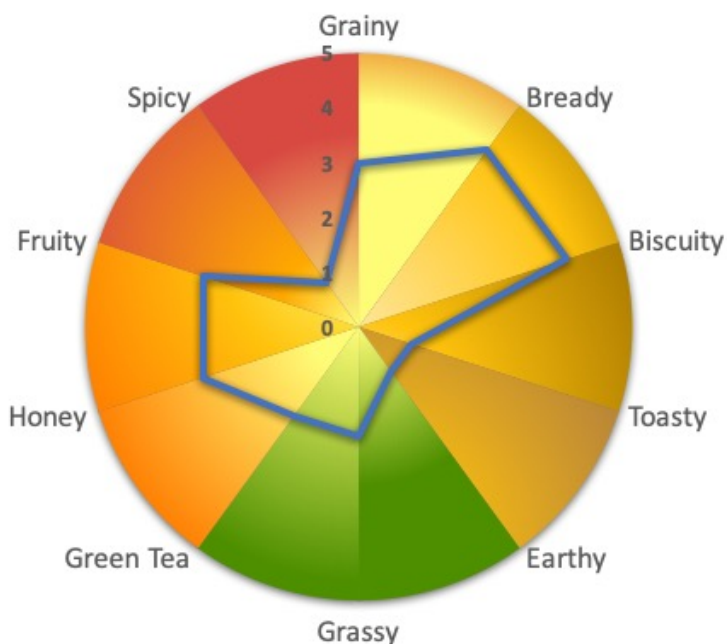


MALT	DESCRIPTION	STYLE	%											
<b>CUMBERLAND PILSNER</b> 1.8-2.2 SRM	We crafted this product using 2-row barley sourced exclusively from TN. This malt offers a glimpse into the terrior of Southern barley. Look for more pronounced bread dough and sweet aromatics when compared to the Chesapeake Pilsner.	Saisons Mixed Culture Lagers	50-100											
	Variety: Calypso Origin: TN													
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
Cumberland Pilsner	5.2	91.4	81.1	1.9	77.00	4.29	9.7	44.2	164.0	129	42	normal	clear	5.93



## 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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