

PRODUCT INFORMATION

Special Roast Malt WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	95% / 5% / 0%
Plump	70%
Thru.....	5%
Moisture	2.5%
Extract FG, Dry Basis.....	72.0%
*Color	50
*°Lovibond, Series 52, ½" Cell	

STORAGE AND SHELF LIFE

Best if used within 18 months from date of manufacture.
Store at temperatures of <90 °F.

FLAVOR

Toasty, Biscuity, Sour Dough, Tangy

COLOR CONTRIBUTION:

Deep golden to brown hues

ITEM NUMBERS AND PACKAGING OPTIONS

5398 50-pound bag

KOSHER CERTIFICATION

UMK Pareve

CHARACTERISTICS AND APPLICATIONS

- Excellent for Nut Brown Ales, Porter and other dark beer styles.
- Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

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