

PRODUCT INFORMATION

Ashburne[®] Mild Malt WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	95% / 5% / 0%
Plump	80%
Thru	2%
Moisture	3.5%
Extract FG, Dry Basis	79.0%
Extract CG, Dry Basis	77.0%
Protein	11.7%
S/T	40.0
Alpha Amylase	45
Diastatic Power (Lintner)	65
*Color	5.3

*^oLovibond, Series 52, 1/2" Cell

STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.
Store at temperatures of <90 °F.

FLAVOR

Malty and Sweet

COLOR CONTRIBUTION

Rich golden hues

ITEM NUMBERS AND PACKAGING OPTIONS

5355 50-pound bag

KOSHER CERTIFICATION

UMK Pareve

CHARACTERISTICS AND APPLICATIONS

- Well suited for mild ale beers for color and maltiness.
- Imparts smooth sweet flavor while also adding a full malty flavor.
- Produced from AMBA/BMBRI recommended 2-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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