

PRODUCT INFORMATION

Victory[®] Malt WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	95% / 5% / 0%
Plump	70%
Thru.....	5%
Moisture	2.5%
Extract FG, Dry Basis.....	73.0%
*Color	28
*°Lovibond, 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

Toasty, Biscuity, Baking Bread, Nutty

COLOR CONTRIBUTION

Deep golden to brown hues

KOSHER CERTIFICATION

UMK Pareve

ITEM NUMBERS AND PACKAGING OPTIONS

5351 50-pound bag

CHARACTERISTICS AND APPLICATIONS

- With an aroma of baking bread, Victory[®] Malt is great in Nut Brown Ales and other dark beers
- Special processing develops the toasty, biscuity, baking bread, nutty flavors that are distinctive in Victory[®] Malt
- 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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