Smoked Malt, Apple Wood

**TYPICAL ANALYSIS**

- Mealy / Half / Glassy: 98% / 2% / 0%
- Plump: 80%
- Thru: 2%
- Moisture: 6.0%
- Extract FG, Dry Basis: 80.5%
- Protein: 12.0%
- S/T: 45.0
- Alpha Amylase: 50
- Diastatic Power (Litner): 140
- Color: 6º Lovibond
- Phenols: 15-30 ppm

**ITEM NUMBER**

- 7007: Whole Kernel, 50-pound foil-lined bag
- 7008: Preground, 50-pound foil-lined bag
- 7009: Flour, 50-pound foil-lined bag

**KOSHER CERTIFICATION**

UMK Pareve

**STORAGE AND SHELF LIFE**

Store in a temperate, low humidity, pest free environment at temperatures of <90 ºF. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

**AVERAGE SENSORY PROFILE**

*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.*
Smoked Malt, Apple Wood (Continued)

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Smoked Malt
- Flavor: Intense smoke flavor
  Smooth
  Sweet
- Aroma: Smooth smoke

CHARACTERISTICS / APPLICATIONS

- Briess Smoked Malt is produced using apple wood.
- The result is a unique, enzyme-active specialty malt that contributes an intense smoke, smooth, sweet, smoky flavor.
- Use in a variety of beer styles to develop complexity or rich, robust smoky flavor:
  - Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.
    - Scottish Ales
    - Smoked Beer
    - Porters
    - Bamberger Beer
    - Rauch Bock

SUGGESTED USAGE LEVELS

- 5-10% Noticeable smoke character in lighter styles such as Scottish Ales and Oktoberfests
- 10-20% Pronounced smoke character in lighter styles like Scottish Ales and Oktoberfests
- 30-60% Noticeable to pronounced smoke character in darker styles like Stouts and Porters
- Briess Smoked Malt delivers intense smoked flavor. We recommend limiting usage to 60% of the grist.

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.

1The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70ºC (158ºF). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.

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