Ashburne® Mild Malt

**TYPICAL ANALYSIS**
- Mealy / Half / Glassy: 100% / 0% / 0%
- Plump: 80%
- Thru: 2%
- Moisture: 3.5%
- Extract FG, Dry Basis: 79.0%
- Extract CG, Dry Basis: 77.0%
- Extract FG/CG Difference: 2.0%
- Protein: 11.7%
- S/T: 40.0
- Alpha Amylase: 45
- Diastatic Power (Lintner): 65
- Color: 5.3° Lovibond

**ITEM NUMBER**
- 5355: Whole Kernel, 50-pound bag
- 5631: Preground, 50-pound bag

**CERTIFICATION**
- Kosher: 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 best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavor loss after 18 months.

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**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.*
Ashburne® Mild Malt (Continued)

**FLAVOR & COLOR CONTRIBUTIONS**

- Malt Style: Base / Specialty Malt
- Flavor: Slightly malty and sweet with a subtle toasty note
- Color: Contributes rich golden hues

**CHARACTERISTICS / APPLICATIONS**

- Use as base malt or high percentage specialty malt
- Typical style inclusion would be Mild Ale, Brown Ale, Belgian Ale, and Barley Wine
- Slightly darker with a higher dextrin level than Pale Ale Malt
- Lends a higher residual maltiness / mouthfeel
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties

**SUGGESTED USAGE LEVELS**

- 10-25% Any style needing an enhanced malty flavor and aroma
- Up to 50% Bock/ Doppelbock style beers for an exaggerated maltiness

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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.

The 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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