Brewers Yellow Corn Flakes

**TYPICAL ANALYSIS**

- Moisture ................................................................. 8.0%
- Extract FG Dry Basis .................................................. 75.0%
- Protein Dry Basis ......................................................... 10.0%
- Diastatic Power °Lintner ............................................. negligible
- Conversion Time ...................................................... <10 min.
- Color ................................................................. 0.8 °Lovibond (Degree Lovibond, Series, 52, ½” Cell)

**INGREDIENTS**

Corn; May Contain Wheat

**ITEM NUMBER**

- 7275 .................................................. 25-pound multi-wall paper bags
- 7174 .................................................. 1500# Super Sacks

**KOSHER CERTIFICATION**

UMK Pareve

**STORAGE AND SHELF LIFE**

Best if used within 6 months from date of manufacture.

Store in a dry area at temperatures of <90 ºF.

Handle with care to avoid breaking the flakes.

**CHARACTERISTICS / APPLICATIONS**

- Brewers Yellow Corn Flakes can be used as a cereal adjunct. The flakes can be added to the mash without first using a cereal cooker. The pregelatinized flakes will give a higher yield and a more trouble-free brew than a conventional flaked corn. Also, the corn has been degermed (the oil removed), thus eliminating rancidity.
- Using Pregelatinized Yellow Corn Flakes as an adjunct produces a lower color in the finished beer without lowering the original gravity.
- Add directly to the mash with the malts. **Do not mill.** A single or multiple temperature infusion can be used. Conversion time and lautering time will be normal.
- Pregelatinized Yellow Corn Flakes produce a beer with a mild, less malty flavor
- Pregelatinized Yellow Corn Flakes produce a drier, more crisp beer.
- Use up to 40% as a cereal adjunct in the total 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.*

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