Smoked Malt, Mesquite

**TYPICAL ANALYSIS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mealy / Half / Glassy</td>
<td>98% / 2% / 0%</td>
</tr>
<tr>
<td>Plump</td>
<td>80%</td>
</tr>
<tr>
<td>Thru</td>
<td>2%</td>
</tr>
<tr>
<td>Moisture</td>
<td>6.0%</td>
</tr>
<tr>
<td>Extract FG, Dry Basis</td>
<td>80.5%</td>
</tr>
<tr>
<td>Protein</td>
<td>12.0%</td>
</tr>
<tr>
<td>S/T</td>
<td>50.0</td>
</tr>
<tr>
<td>Alpha Amylase</td>
<td>50</td>
</tr>
<tr>
<td>Diastatic Power (Litner)</td>
<td>140</td>
</tr>
<tr>
<td>Color</td>
<td>5º Lovibond</td>
</tr>
<tr>
<td>Phenols</td>
<td>15-30 ppm</td>
</tr>
</tbody>
</table>

**ITEM NUMBER**

- 6928 ................. Whole Kernel, 50-pound foil-lined bag
- 6929 ................. Preground, 50-pound foil-lined bag
- 7172 .................. 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 °F. 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, Mesquite (Continued)

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Smoked Malt
- Flavor: Pronounced smoke
  Upfront earthy mesquite
  Slightly sweet (less sweet than Briess Cherry Wood Smoked Malt)
  Smooth
  Mesquite Smoked Malt delivers a mellow mesquite smoke flavor without the harshness that mesquite can deliver. This toned down flavor is achieved through a blend of mesquite and other hardwoods.
- Aroma: Smooth smoke

CHARACTERISTICS / APPLICATIONS

- Produced using mesquite wood.
- The result is an unique, enzyme-active specialty malt that contributes pronounced smoke and upfront earthy mesquite flavor with some sweetness and is surprisingly smooth.
- Use in a variety of beer styles to develop complexity or rich, robust smoky flavor:
  - Scottish Ales
  - Smoked Beer
  - Porters
  - Bamberger Beer
  - Rauch Bock
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

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 Mesquite Smoked Malt delivers pronounced smoke 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.