

Victory[®] Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy.....100% / 0% / 0%
Plump..... 70%
Thru..... 5%
Moisture 2.5%
Extract FG, Dry Basis 75.0%
Color 28^º Lovibond

ITEM NUMBER

7063..... Whole Kernel, 50-pound bag
7067..... Preground, 50-pound bag

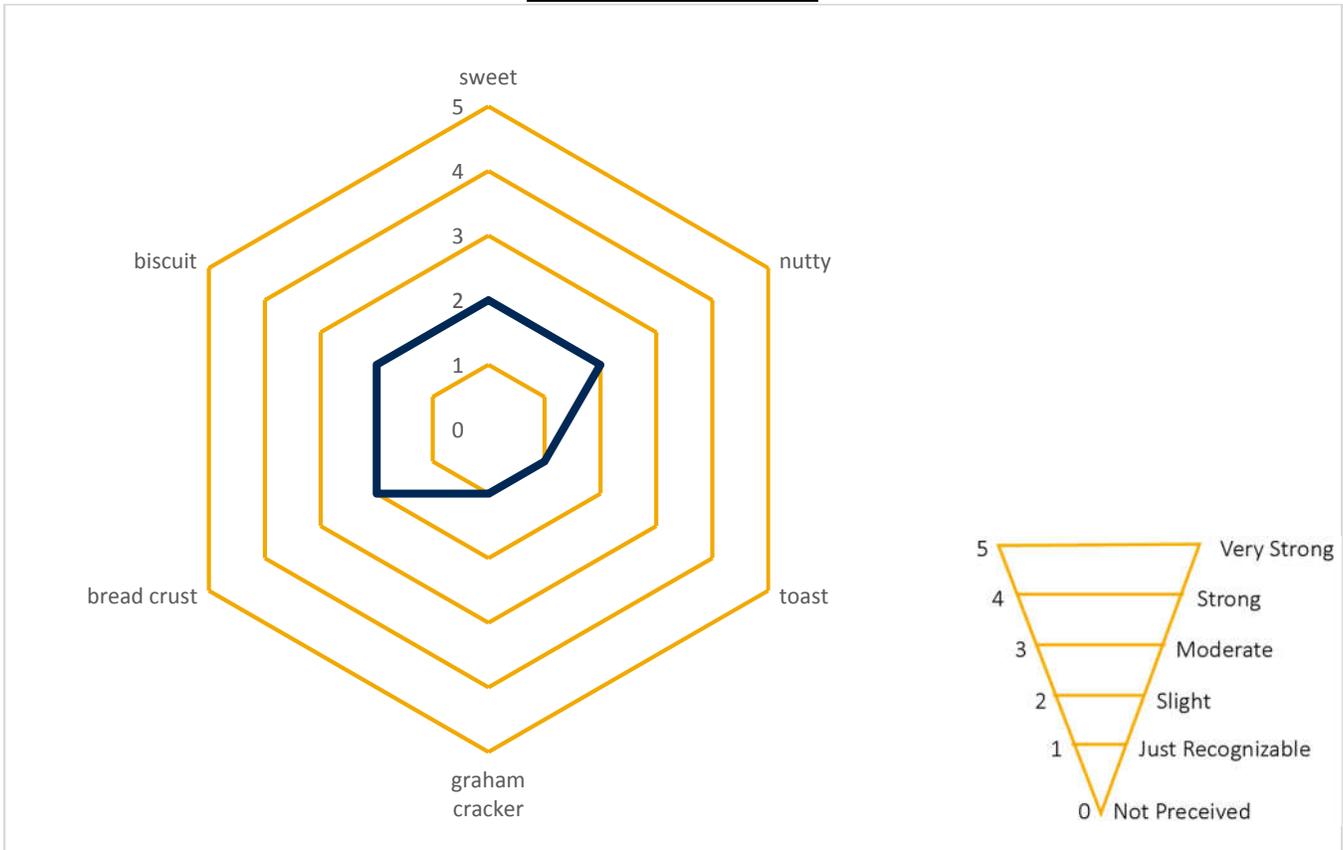
CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °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 Mash¹ wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

Victory[®] Malt (*Continued*)

FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Biscuit-style malt
- Flavor: Toasty, biscuity, baking bread, nutty, clean
- Color: Deep golden to brown hues

CHARACTERISTICS / APPLICATIONS

- With an aroma of baking bread, Victory[®] Malt is well suited for Nut Brown Ales & other dark beers.
- Its clean flavor makes it well suited for ales and lagers alike.
- Use in small amounts to add complexity and warm color to lighter colored ales and lagers.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

SUGGESTED USAGE LEVELS

- **2-8%** Doppelbock, Mild Ales
- **5-15** Amber ales and lagers, Brown Ales
- **5-25%** Scotch ales and other dark beers

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.

¹*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 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.*