



JOE WHITE

MALTINGS

Signature Malt Product Specification

Product: Joe White Maltings – Signature Brewers Ale Malt Crop: 2018

Raw Material: Australian Spring Barley (2RW), Westminster Variety

Origin: TAS, Australia

Malting Facility: Devonport, TAS

Ideal For: Pale Ales, I & APA

Typical Malt Analysis

Parameter	Minimum	Maximum	Unit
Moisture		4.5	%
Extract (dry basis)	81.0		%
Colour	5.0	7.0	EBC
Total Protein (dry basis)	9.5	11.5	%
Kolbach Index	38	46	%
Saccharification time		10	Minutes
Viscosity		1.58	mPa.s
AAL	78	84	%
Free Amino Nitrogen	150		
Wort Beta Glucan		160	mg/l
DP (dry basis)	230		Wk
DMS Precursor		5.0	μ/kg
Friability	83		%
Assortment >2.5mm	90		%
Assortment <2.2mm		1.5	%