

## 2-Row Brewers Malt WK

### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	98% / 2% / 0%
Plump .....	80%
Thru .....	2%
Moisture .....	4.0%
Extract FG, Dry Basis .....	80.5%
Extract CG, Dry Basis .....	79.5%
Extract FG/CG Difference .....	1.0%
Protein .....	12.0%
S/T .....	42.0
Alpha Amylase .....	50
Diastatic Power (Lintner) .....	140
*Color .....	1.8
*°Lovibond, Series 52, ½" Cell	

### STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture. Store at temperatures of <90 °F.

### FLAVOR

Mild Malty

### ITEM NUMBERS AND PACKAGING OPTIONS

5298 ..... 50-pound bag

### KOSHER CERTIFICATION

UMK Pareve

### CHARACTERISTICS AND APPLICATIONS

- Base malt for all beer styles
- Smoother, less grainy flavor than 6-Row Brewers Malt.
- Slightly higher yield than 6-Row Brewers Malt.
- Slight lower protein than 6-Row Brewers Malt.
- Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.

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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