

AMERICAN HONEY MALT

FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting barley varieties

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

TYPICAL ANALYSIS

Mealy / Half / Glassy 95% / 5% / 0%
Plump 85%
Thru 2%
Moisture 4.5%
Extract FG, Dry Basis 82.0%
Color 25 SRM

ITEM NUMBER

7810 Whole Kernel, 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.

APPLICATIONS

Can be used in a wide variety of beer styles from light lagers & ales to malt forward beers like dark lagers, red, and Scottish ales

MALT STYLE

Melanoidin

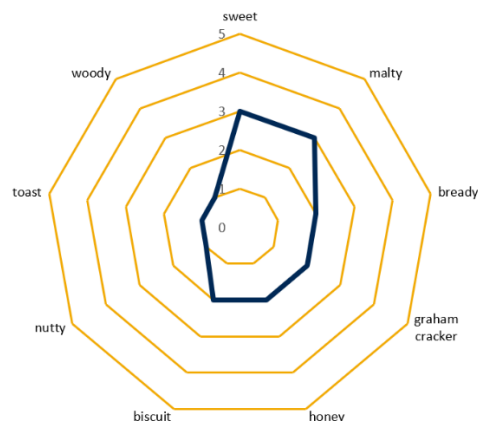
SENSORY CHARACTERISTICS

Color.....Subtle amber, coppery with some orange hues
Flavor.....Smooth, clean, honey, sweet bread, biscuit

SUGGESTED USAGE RATES

1-5% to add honey & sweet bread flavors in light beers
5-10% to add complex honey, graham cracker & malty flavors in ales & dark beers
10-20% adds prominent warming bakery-like flavors such as biscuit, honey & brown sugar

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

CHARACTERISTICS

- Traditional melanoidin style malt with a complex flavor suggesting notes ranging from light honey to more intense malty and biscuit flavors at higher usage rates