

## Blonde RoastOat™ Malt

### TYPICAL ANALYSIS

Mealy / Half / Glassy.....100% / 0% / 0%  
 Plump..... 5%  
 Thru..... 70%  
 Moisture ..... 3%  
 Extract FG, Dry Basis ..... 75.0%  
 Diastatic Power (Lintner) ..... 0  
 Color ..... 6° Lovibond

### ITEM NUMBER

7652..... Whole Kernel, 50-pound bag  
 7653..... 2,000# Super Sac

### 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 Blonde RoastOat™ Malt is best brewed within 6 months from date of manufacture.

### AVERAGE SENSORY PROFILE\*



\*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash<sup>1</sup> wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

## Blonde RoastOat™ Malt (Continued)

### FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: malted and roasted oat
- Flavor: light roasted, mild sweetness
- Color: contributes golden to dark yellow hues

### CHARACTERISTICS / APPLICATIONS

- Unlike flaked products, this malt must be milled prior to mashing. Changing the gap setting on your mill is recommended as Blonde RoastOat™ Malt kernels are thinner than whole kernel malted barley.
- Highly unique specialty malted and roasted oat with subtle flavors and mouthfeel.
- Typical styles are Stout, Scotch Ale, Brown Ale, NEIPA or any beer that benefits from enhanced mouthfeel and a toasty, oaty flavor.
- Produced in the U.S.A.

### SUGGESTED USAGE LEVELS

- 10% addition provides a light blonde hue; nutty and slight toast aroma with light notes of breakfast cereal.
- 20% addition offers a blonde hue; slight roasted oat aroma followed closely by a delicate toasty malt character with a creamy mouthfeel.
- 30% addition contributes a golden blonde hue; warm toasty oat aroma dominates and is balanced by a pleasant roasted character with a full viscous body.

*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.*

<sup>1</sup>*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.*