Typical Malt Analysis & Product Description

Tennessee 2-Row

2-ROW BASE MALT

Single Origin, Single Variety

Calypso Barley

Color.....1.9-2.4L	Protein.....10-11.0%
Moisture.....<6.0%	S/T Ratio.....44-50%
Friability.....90%	DP (Lintner).....120-160
Extract FG, DB Min.....82.0%	Alpha Amalyse.....50-60
Extract CG, DB Min.....80.0%	FAN.....140-180
Beta Glucan (mg/L).....<120	pH.....5.8-6.0

Characteristics & Usage

Sourced entirely from our partner farm in Coffee County, TN, this light but flavorful malt brings notes of warm bread, fresh biscuits, and hints of graham cracker. Its clean flavor and bright color make it an excellent option for everything from a Helles to a hazy IPA. Usage up to 100%.

Storage & Shelf Life

Store in a temperate, low humidity, pest-free environment at temperatures of <90 ºF. Keep in mind that moisture is dry malt's worst enemy. Always store bags of malt in low humidity, or store and seal them in plastic containers.

The data listed under analysis is subject to standard analytical deviation. Each batch is analyzed in-house and independently tested by an independent laboratory. The product information contained herein is correct to the best of our knowledge.