

Typical Malt Analysis & Product Description

Biscuit

SPECIALTY MALT

Single Variety

Violetta Barley grown within 10 miles

Color.....	20-25L	Protein.....	10-11.5%
Moisture.....	<5.0%	S/T Ratio.....	45-49.5%
Friability.....	>85%	DP (Lintner).....	N/A
Extract FG, DB Min.....	75.0%	Alpha Amylase.....	N/A
Extract CG, DB Min.....	73.0%	FAN.....	>160
Beta Glucan (mg/L).....	<120	pH.....	5.70

Characteristics & Usage

Our Biscuit malt adds flavors reminiscent of warm, freshly baked baguette and the toasty, sweet underside of a cookie. Subtle enough to add body and bready notes to pale lagers and light ales, while impactful enough in heavier doses to add layered complexity to English Ales and big Stouts. Usage up to 15%.

Storage & Shelf Life

Store in a temperate, low humidity, pest-free environment at temperatures of <90 °F. 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.