



SPECIALTY MALT

STEAMED C3.5

Pale, steam-crystallized kilned malt. Crafted by a special process of injecting live steam into the kiln bed, resulting in a unique flavor profile.

TO PLACE AN ORDER, PLEASE CALL (844) 546-MALT OR EMAIL CustomerService@Malteurop.com

DELICIOUSLY SWEET FLAVOR PROFILE.

TYPICAL ANALYSIS

Assortment On 6/64" +7/64"	70 minimum
Assortment Through 5/64"	2.0 maximum
Moisture	5.0 maximum
Fine Grind Extract, Dry Basis	78.0 minimum
Color (L)	3.0 to 4.0
Total Protein	12.0 to 13.0
Soluble Protein	4.0 to 5.5
Kolbach Index	35 to 45
Free Amino Nitrogen	110-170
Crystallization	>95%

MALT CHARACTERISTICS

Malt Type	Specialty malt
Flavor Contribution	Light honey sweetness
Color/Appearance	Pale straw
Beer Styles	Most styles, but especially pilsners and lagers
Usages	Maximum 25% since it is non-enzymatic
Varieties	AMBA approved

PRODUCT DETAILS

Bags	50 lbs.
Totes	2,000 lbs.
Bags Per Pallet	40 Bags or 1 Tote
Max Weight/Pallet	2,000 lbs.