



BASE MALT

PALE ALE

Malteurop Pale Ale Malt is a two-row malt produced using a specialized kilning process in order to create a fully modified malt with a robust enzyme package and high extract potential, appropriate for use as a base malt in any beer style. Our Pale Ale malt imparts subtle nutty and biscuit flavors while contributing a rich golden hue. Use up to 100% in all beer styles.

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

SUBTLE NUTTY AND BISCUIT FLAVORS. RICH GOLDEN HUE.

TYPICAL ANALYSIS

Assortment On 6/64" +7/64"	85 minimum
Assortment Through 5/64"	1.5 maximum
Moisture	4.0 to 4.8
Fine Grind Extract, Dry Basis	80.0 minimum
Coarse Grind Extract, Dry Basis	79.0 minimum
Fine – Coarse Difference	1.4 maximum
Color (L)	3.0 to 3.6
Diastatic Power	130 to 150
Alpha-amylase	55 minimum
Total Protein	10.8 to 11.5
Soluble Protein	5.2 to 5.7
Kolbach Index	48 to 52
Viscosity	1.48 maximum
Beta-glucan	120 maximum
Free Amino Nitrogen	190 to 230

MALT CHARACTERISTICS

Malt Type	Base malt
Flavor Contribution	Clean malt sweetness, hint of biscuit
Color/Appearance	Medium gold
Beer Styles	For use as a base malt in any style where a nutty or biscuit flavor is desired
Usages	Up to 100%
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.