

Quality

ADMIRAL MALTINGS

ALAMEDA CALIF.



NAME

Feldblume

LOT 17-007

CHARACTERISTICS

A LIGHT GOLDEN MALT WITH FLORAL AROMAS OF CLOVER AND HAY AND A MILD, SCONE-LIKE SWEETNESS.

APPLICATIONS & DESCRIPTION

Inspired by classic Continental malts, Feldblume is a versatile malt that can be used as a foundation for a wide variety of beer styles. It's balanced modification and unique kilning cycle make for a full bodied malt with bright, delicate color. We think it is particularly well suited for lagers, saisons, farmhouse and wild ales, as well as new school pale ales and IPAs.

All of Admiral's malts are produced from grain grown sustainably by California family farms. The UC Davis Experimental barley used in Feldblume was grown using no-till practices by Bob Schaupp in his fields outside of Woodland, CA.

ANALYSIS

PROTEIN
10.1%

S/T
46.9%

MOISTURE:
4.5%

FRIABILITY:
75.4%

FINE EXTRACT:
82.0% D.B.

BETA-GLUCAN:
119 mg/L

FAN:
218 mg/L

ALPHA AMYLASE:
53.2

DIASTATIC POWER (LINTNER):
144 °L

FILTRATION TIME:
Normal

CLARITY:
Clear

COLOR (SRM):
2.83 SRM

VARIETY:
UC Davis Experimental

FARMER:
**Bob Schaupp,
Woodland CA**
HARVESTED:
June 2015

FRESHLY KILNED ON:
10/30/2017

STORE IN A DRY, COOL
LOCATION AND USE AS SOON
AS POSSIBLE FOR PEAK
FLAVOR AND AROMA

ADMIRAL MALTINGS / 651 W. TOWER AVE. ALAMEDA, CALIFORNIA 94501

ADMIRALMALTINGS.COM

THE DATA LISTED UNDER ANALYSIS IS SUBJECT TO STANDARD ANALYTICAL DEVIATION. EACH BATCH IS ANALYZED IN-HOUSE AND INDEPENDENTLY TESTED BY THE CENTER FOR CRAFT FOOD & BEVERAGE AT HARTWICK COLLEGE. THE PRODUCT INFORMATION CONTAINED HEREIN IS CORRECT AND TO THE BEST OF OUR KNOWLEDGE.



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