

Quality

ADMIRAL MALTINGS

ALAMEDA CALIF.



NAME

Maiden Voyage

LOT 17-002

CHARACTERISTICS

BISCUITY PALE MALT WITH EARTHY AND SWEET AROMAS OF DRY GRASS AND TOAST WITH HONEY AND PEANUT BUTTER.

APPLICATIONS & DESCRIPTION

Maiden Voyage is the first batch of malt produced at Admiral's malthouse. Its pioneering journey through steep, floor and kiln was not without mishap, but we are proud of the final result. Maiden Voyage is a pale malt with light golden color, a robust earthy and sweet aroma, and subtle biscuity flavor.

All of Admiral's malts are produced from grain grown sustainably by California family farms. Fritz Durst grew the Organic Metcalfe barley used in Maiden Voyage in his dry-farmed fields outside Woodland, CA.

ANALYSIS

PROTEIN
11%

S/T
46.3

MOISTURE:
4.2%

FRIABILITY:
87.8%

FINE EXTRACT:
81.6% D.B.

BETA-GLUCAN:
38 mg/L

FAN:
116 mg/L

ALPHA AMYLASE:
58.7

DIASTATIC POWER (LINTNER):
116 °L

FILTRATION TIME:
Normal

CLARITY:
Clear

COLOR (SRM):
2.96 SRM

VARIETY:
Metcalfe

FARMER:
Fritz Durst,
Woodland CA

HARVESTED:
June 2015

FRESHLY KILNED ON:
9/14/2017

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

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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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