

Quality

# ADMIRAL MALTINGS

ALAMEDA CALIF.



## NAME

*Maiden Voyage*

LOT 17-008

## 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 style of malt produced at Admiral's malthouse. Its pioneering journey through steep, floor and kiln was not without mishap, but we were proud of the final result and have continued to refine this style. Now one of our flagship offerings, Maiden Voyage is a Pale Ale 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. The Metcalfe barley used in this batch of Maiden Voyage was grown using organic practices by Bob Schaupp in his fields outside of Woodland, CA.

## ANALYSIS

PROTEIN  
11.6%

S/T  
44.3%

MOISTURE:  
4.1%

FRIABILITY:  
81.0%

FINE EXTRACT:  
81.2% D.B.

BETA-GLUCAN:  
157 mg/L

FAN:  
213 mg/L

ALPHA AMYLASE:  
42.6

DIASTATIC POWER (LINTNER):  
114 °L

FILTRATION TIME:  
Slow

CLARITY:  
Clear

COLOR (SRM):  
3.77 SRM

VARIETY:  
Metcalfe

FARMER:  
Bob Schaupp,  
Woodland CA  
HARVESTED:  
June 2015

FRESHLY KILNED ON:  
11/07/2017

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](http://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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