

Quality

ADMIRAL MALTINGS

ALAMEDA CALIF.



NAME

No. 5

LOT **17-005**

CHARACTERISTICS

A HIGHLY KILNED ALE MALT WITH RICH AROMA OF WHOLE GRAIN BREAD CRUST AND ROASTED NUTS. PRODUCES A BRIGHT AMBER WORT WITH LINGERING HONEY SWEETNESS.

APPLICATIONS & DESCRIPTION

No. 5 is a more robust version of our Maiden Voyage Pale Ale malt. We used an extended and hotter curing phase at the end of kilning to produce added color, flavor and aroma while still preserving enzymes and extract potential.

All of Admiral's malts are produced from grain grown sustainably by California family farms. Bob Schaupp grew this Metcalfe using organic practices on his fields outside Woodland, CA.

ANALYSIS

PROTEIN
11.6%

S/T
49.2%

MOISTURE:
3.9%

FRIABILITY:
84.9%

FINE EXTRACT:
81.4% D.B.

BETA-GLUCAN:
67 mg/L

FAN:
240 mg/L

ALPHA AMYLASE:
62.7

DIASTATIC POWER (LINTNER):
113 °L

FILTRATION TIME:
Normal

CLARITY:
Clear

COLOR (SRM):
4.88 SRM

VARIETY:
Metcalfe

FARMER:
**Bob Schaupp,
Woodland CA**

HARVESTED:
June 2015

FRESHLY KILNED ON:
10/10/2017

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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