

Quality

ADMIRAL MALTINGS

ALAMEDA CALIF.



NAME

Gallagher's Best

LOT 17-016

CHARACTERISTICS

A WELL BALANCED PALE ALE MALT. BRIGHT AROMA OF MULTIGRAIN CRACKERS AND HAY. MILDLY SWEET FLAVOR OF TOAST WITH HONEY.

APPLICATIONS & DESCRIPTION

Gallagher's Best is named after Lynn Gallagher, a longtime barley breeder at UC Davis. Lynn has devoted his professional career to improving the livelihoods of farmers by breeding grain varieties that thrive in their region. For Gallagher's Best, we used one of Lynn's experimental barley varieties that is well suited for dryland farming in the Sacramento Valley. As maltsters and brewers, we love the variety's extra plump kernels and modest protein content. For this batch, we used the same kilning recipe as our Maiden Voyage malt to create a similarly golden color. Expect a rich aroma of multigrain crackers and hay with a mildly sweet honey flavor.

All of Admiral's malts are produced from grain grown sustainably by California family farms. Bob Schaupp grew this promising new barley variety in his fields outside Woodland, CA.

ANALYSIS

PROTEIN
9.8%

S/T
47.3%

MOISTURE:
3.9%

FRIABILITY:
85.5%

FINE EXTRACT:
82.4% D.B.

BETA-GLUCAN:
128 mg/L

FAN:
215 mg/L

ALPHA AMYLASE:
56.7

DIASTATIC POWER (LINTNER):
145 °L

FILTRATION TIME:
Normal

CLARITY:
Clear

COLOR (SRM):
2.69 SRM

VARIETY:
UC Davis Experimental

FARMER:
**Bob Schaupp,
Woodland CA**

HARVESTED:
June 2017

FRESHLY KILNED ON:
12/19/2017

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

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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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