

Quality

ADMIRAL MALTINGS

ALAMEDA CALIF.



NAME

Kilnsmith I

LOT 17-011

CHARACTERISTICS

IMPARTS A LIGHT BROWN COLOR WITH EARTHY AND SWEET AROMAS OF PRETZEL, DRIED FRUIT AND HONEY.

APPLICATIONS & DESCRIPTION

Our one-of-a-kind kiln produces Caramel malts that undergo a combination of caramelization and complex Maillard reactions. This produces a deep color as well as a robust aroma and flavor with more fermentable extract and less residual sweetness than Caramel and Crystal malts of comparable color produced in a drum roaster.

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

ANALYSIS

COLOR (SRM):
20.4 SRM

FINE EXTRACT:
79.6% D.B.

GLASSY/HALF MEALY/MEALY:
20%/20%/60%

MOISTURE:
4.9%

VARIETY:
UC Davis Experimental

FARMER:
Bob Schaupp, Woodland CA

HARVESTED:
June 2015

FRESHLY KILNED ON:
11/20/2017

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.



FOLLOW US ON SOCIAL MEDIA
[@ADMIRALMALTINGS](https://twitter.com/ADMIRALMALTINGS)