

Quality

ADMIRAL MALTINGS

ALAMEDA, CALIF.



NAME

Maiden Voyage

LOT 18-002

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 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 Copeland barley used in this batch of Maiden Voyage was grown organically by John Crawford of Cascade Farms of Tulelake, CA.

ANALYSIS

PROTEIN
10.3%

S/T
49.2%

MOISTURE:
3.8%

FRIABILITY:
94.6%

FINE EXTRACT:
80.2% D.B.

BETA-GLUCAN:
46 mg/L

FAN:
210 mg/L

ALPHA AMYLASE:
53.2

DIASTATIC POWER (LINTNER):
109 °L

FILTRATION TIME:
Normal

CLARITY:
Clear

COLOR (SRM):
2.76 SRM

VARIETY:
CCOF Copeland

FARMER:
Cascade Farms,
Tulelake CA

HARVESTED:
June 2016

FRESHLY KILNED ON:
01/14/2018



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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