

Quality

# ADMIRAL MALTINGS

ALAMEDA, CALIF.



## NAME

*Red Seven*

LOT 17-013

## CHARACTERISTICS

**CONTRIBUTES RICH AMBER COLOR WITH FRUITY SWEETNESS AND AROMAS OF BREAD CRUST, GRAHAM CRACKER AND HONEY.**

## APPLICATIONS & DESCRIPTION

Red Seven is a Light Munich-style malt that balances rich Maillard-derived flavor with enzymatic potential. It may be used as a specialty malt to add color, body and malty aroma to any beer style, or used at up to 80% of the grist in Marzen, Dunkel and darker Bock styles.

All of Admiral's malts are produced from grain grown sustainably by California family farms. The Metcalfe barley used in this batch of Red Seven was grown using organic practices by Bob Schaupp in his fields outside Woodland, CA.

## ANALYSIS

PROTEIN  
9.5%

S/T  
54.5%

MOISTURE:  
3.4%

FRIABILITY:  
84.0%

FINE EXTRACT:  
82.7% D.B.

BETA-GLUCAN:  
60 mg/L

FAN:  
208 mg/L

ALPHA AMYLASE:  
34.6

DIASTATIC POWER (LINTNER):  
83 °L

FILTRATION TIME:  
Normal

CLARITY:  
Clear

COLOR (SRM):  
7.18 SRM

VARIETY:  
Metcalfe

FARMER:  
Bob Schaupp,  
Woodland, CA  
HARVESTED:  
June 2015

FRESHLY KILNED ON:  
12/07/2017

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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