

Quality

# ADMIRAL MALTINGS

ALAMEDA CALIF.



## NAME

*Feldblume*

LOT 18-014

## CHARACTERISTICS

**A LIGHT GOLDEN MALT WITH FLORAL AROMAS OF CLOVER AND HAY AND A MILD, SCONE-LIKE SWEETNESS.**

## APPLICATIONS & DESCRIPTION

Inspired by classic Continental malts, Feldblume is a versatile malt that can be used as a foundation for a wide variety of beer styles. It's balanced modification and unique kilning cycle make for a full bodied malt with bright, delicate color. We think it is particularly well suited for lagers, saisons, farmhouse and wild ales, as well as new school pale ales and IPAs.

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

## ANALYSIS

PROTEIN  
**10.4%**

S/T  
**40.4%**

MOISTURE:  
**4.7%**

FRIABILITY:  
**78.7%**

FINE EXTRACT:  
**82.6% D.B.**

BETA-GLUCAN:  
**150 mg/L**

FAN:  
**188 mg/L**

ALPHA AMYLASE:  
**57.7**

DIASTATIC POWER (LINTNER):  
**146 °L**

FILTRATION TIME:  
**Normal**

CLARITY:  
**Clear**

COLOR (SRM):  
**2.34 SRM**

VARIETY:  
**UC Davis Experimental**

FARMER:  
**Bob Schaupp,  
Woodland CA**  
HARVESTED:  
**June 2017**

FRESHLY KILNED ON:  
**03/09/2018**

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](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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