

Quality

ADMIRAL MALTINGS

ALAMEDA, CALIF.



NAME

Maiden Voyage

LOT 18-047

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 Fritz Durst in his fields near Esparto, CA.

ANALYSIS

PROTEIN
10.1%

S/T
52.1%

MOISTURE:
4-5%

FRIABILITY:
96.9%

FINE EXTRACT:
83.1% D.B.

BETA-GLUCAN:
42 mg/L

FAN:
204 mg/L

ALPHA AMYLASE:
60.3

DIASTATIC POWER (LINTNER):
129°L

FILTRATION TIME:
Normal

CLARITY:
Clear

COLOR (SRM):
3.43 SRM

VARIETY:
CCOF Copeland

FARMER:
Fritz Durst,
Esparto, CA
HARVESTED:
June 2017

FRESHLY KILNED ON:
07/7/2018



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

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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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