

Quality

ADMIRAL MALTINGS

ALAMEDA CALIF.



NAME

Admiral Pils

LOT 18-046

CHARACTERISTICS

PRODUCES A BRIGHT STRAW WORT WITH NOTES OF HONEYSUCKLE, VANILLA AND DRY GRASS.

APPLICATIONS & DESCRIPTION

Our take on the classic style, Admiral Pils is made from low protein barley that is lightly kilned to produce a malt with delicate color and clean, vibrant flavor. Admiral Pils is a great choice to deliver freshly kilned malt aroma to old world lagers, saisons and farmhouse ales, and any other lightly-colored styles.

All of Admiral's malts are produced from grain grown sustainably by California family farms. The Copeland barley used in this batch of Admiral Pils was grown organically by Fritz Durst in his fields near Esparto, CA.

ANALYSIS

PROTEIN
9.9%

S/T
50.0%

MOISTURE:
4-5%

FRIABILITY:
94.9%

FINE EXTRACT:
82.0% D.B.

BETA-GLUCAN:
40 mg/L

FAN:
206 mg/L

ALPHA AMYLASE:
59.7

DIASTATIC POWER (LINTNER):
153 °L

FILTRATION TIME:
Normal

CLARITY:
Clear

COLOR (SRM):
1.97 SRM

VARIETY:
CCOF Copeland

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

FRESHLY KILNED ON:
07/4/2018



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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