

Quality

ADMIRAL MALTINGS

ALAMEDA CALIF.



NAME

Admiral's Hearth

LOT 18-028

CHARACTERISTICS

CONTRIBUTES WARM AMBER COLOR AND RICH, MALTY SWEETNESS WITH AROMAS OF BREAD CRUST, TOFFEE AND CAKE.

APPLICATIONS & DESCRIPTION

Admiral's Hearth is a Dark 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.

All of Admiral's malts are produced from grain grown sustainably by California family farms. The Metcalfe barley used in this batch of Admiral's Hearth was grown organically by Bob Shaupp in his fields near Esparto, CA.

ANALYSIS

PROTEIN
11.9%

S/T
45.4%

MOISTURE:
4.5%

FRIABILITY:
57.7%

FINE EXTRACT:
79.2% D.B.

BETA-GLUCAN:
425 mg/L

FAN:
190 mg/L

ALPHA AMYLASE:
21.1

DIASTATIC POWER (LINTNER):
74 °L

FILTRATION TIME:
Normal

CLARITY:
Hazy

COLOR (SRM):
14.3 SRM

VARIETY:
CCOF Metcalfe

FARMER:
Bob Shaupp,
Esparto, CA
HARVESTED:
June 2015

FRESHLY KILNED ON:
04/29/2018



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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