

Quality

ADMIRAL MALTINGS

ALAMEDA CALIF.



NAME

Kilnsmith III

LOT 18-021

CHARACTERISTICS

IMPARTS A RICH RUBY BROWN COLOR WITH NOTES OF GRAPE NUTS, TOFFEE AND BROWN SUGAR.

APPLICATIONS & DESCRIPTION

Our one-of-a-kind kiln produces Caramel malts that undergo a combination of caramelization and complex Maillard reactions. This produces a deep color as well as a robust aroma and flavor with more fermentable extract and less residual sweetness than Caramel and Crystal malts of comparable color produced in a drum roaster.

All of Admiral's malts are produced from grain grown sustainably by California family farms. The Metcalfe barley used in this batch of Kilnsmith III was grown using organic farming practices by Bob Schaupp in his fields near Esparto, CA.

ANALYSIS

COLOR (SRM):
51.2 SRM

FINE EXTRACT:
78.0% D.B.

GLASSY/HALF MEALY/MEALY:
10%/20%/70%

MOISTURE:
3.9%

VARIETY:
Metcalfe

FARMER:
**Bob Schaupp,
Esparto, CA**

HARVESTED:
June 2015

FRESHLY KILNED ON:
4/6/2018

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

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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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