

Quality

ADMIRAL MALTINGS

ALAMEDA CALIF.



NAME

Kilnsmith II

LOT 17-009

CHARACTERISTICS

IMPARTS A BRIGHT RUBY BROWN COLOR WITH NOTES OF GRAHAM CRACKER, PECAN 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 UC Davis Experimental barley used in Kilnsmith II was grown using no-till farming practices by Bob Schaupp in his fields outside of Woodland, CA.

ANALYSIS

COLOR (SRM):
35.7 SRM

FINE EXTRACT:
83.5% D.B.

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

MOISTURE:
4.2%

VARIETY:
UC Davis Experimental

FARMER:
Bob Schaupp, Woodland CA

HARVESTED:
June 2015

FRESHLY KILNED ON:
11/13/2017

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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