

# **AMERICAN HONEY MALT**

...is a modern take on a traditional European-style Brumalt. To craft American Honey Malt, we start with the highest quality American-grown barley, then tailor our typical steep and germination process to produce highly-modified green malt — rich with the precursors needed to create melanoidin-style malt flavors. A series of proprietary processes are used to finish the malt and create a product rich with simple sugars and Maillard reaction compounds, leading to one of our most uniquely complex malt flavors.



## Malt Style

Traditional European-style Brumalt, also known as melanoidin malt

## Features & Benefits

- High levels of soluble protein, free amino nitrogen (FAN) & extract due to innovative malting technique
- Unique flavors even at low usage rates
- Complex, sweet bakery flavor profile

## **Applications**

- Traditional melanoidin-style malt applications with a complex flavor profile from light honey to more intense malt flavors
- Wide variety of beer styles from light lagers & ales to maltforward beers like dark lagers, reds & Scottish ales

# **Recommended Usage Rates**

- 1-5% in light beers for subtle honey & bread flavors
- 5-10% in dark lagers & amber ales for complex honey & graham cracker flavors
- 10-20% in dark lagers & ales for prominent, warming bakery flavors such as biscuit, toffee & brown sugar

## Sensory Characteristics

Color: Amber, coppery with orange hues at typical inclusion rates

Flavor: Notes of honey, toffee & biscuit

## **Item Number**

7810 - 50# bag

### Certification

Kosher: UMK Pareve









## **American Honey Malt Typical Analysis\***

Mealy	95%	Thru	2%
Half	5%	Moisture	4.5%
Glassy	0%	Extract FG, Dry	82.0%
Plump	85%	Color	25° Lovibond

<sup>\*</sup>Typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

# **Average Sensory Profile\***

#### Key:

0 = Not Perceived

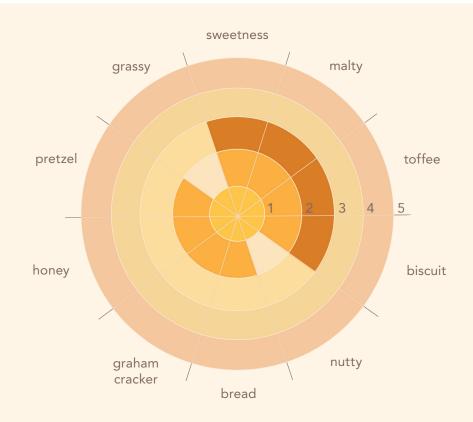
1 = Just Recognizable

2 = Slight

3 = Moderate

4 = Strong

5 = Very Strong



## **Storage and Shelf Life**

Store in a temperate, low humidity, pest free environment at temperatures of <90°F. Improperly stored malts are prone to loss of freshness and flavor. Whole Kernel American Honey Malt may begin experiencing slight flavor loss after 18 months. Preground malts are best when used within 6 months.

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<sup>\*</sup>Average sensory profile shows intensity of flavors and aromas perceived in a Congress Mash wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.