

Quality

# ADMIRAL MALTINGS

ALAMEDA CALIF.



## NAME

*Maiden Voyage*

BATCH NO. 19-015

## CHARACTERISTICS

**BISCUITY PALE MALT WITH EARTHY AND SWEET AROMAS OF DRY GRASS AND TOAST WITH HONEY AND PEANUT BUTTER.**

## APPLICATIONS & DESCRIPTION

Maiden Voyage is the first style of malt produced at Admiral's malthouse. It's pioneering journey through steep, floor, and kiln was not without mishap but we were proud of the final result and have continued to refine this style. Maiden Voyage is a Pale Ale style malt with light golden color, a robust earthy and sweet aroma and subtle biscuity flavor.

All of Admiral's malts are produced from grain grown sustainably by California family farms. The Copeland barley used in this batch was grown using no till methods by Fritz Durst and Bob Schaupp in their fields near Esparto, CA.

## ANALYSIS

FRESHLY KILNED:  
2/16/2019

MOISTURE:

3.4

FRIABILITY:

97

EXTRACT (FGDB):

81.8

COLOR (SRM):

3.45

BETA-GLUCAN(mg/L):

65

SOLUBLE PROTEIN(%):

5.52

TOTAL PROTEIN (%):

10.1

S/T (%):

54.7

FAN(mg/L):

202

DIASTATIC POWER (°L):

99

ALPHA AMYLASE (D.U.):

60

pH:

5.99

ON 7/64" (5%):

71

ON 6/64" (%):

25

ON 5/64" (%):

4

THRU 5/64" (%):

<0.5

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 ABOVE IS SUBJECT TO STANDARD ANALYTICAL DEVIATION. EACH BATCH IS TESTED IN-HOUSE FOR MOISTURE, FRIABILITY, COLOR REFERENCE, AND KERNEL SIZE ASSORTMENT AND TESTED INDEPENDENTLY AT THE HARTWICK COLLEGE CENTER FOR CRAFT FOOD AND BEVERAGE. ALL VALUES LISTED AS APPROXIMATE OR RANGES ARE ESTIMATES BASED ON HISTORICAL RESULTS FROM HARTWICK COLLEGE. PLEASE INQUIRE FOR BATCH SPECIFIC RESULTS.



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