

Quality

# ADMIRAL MALTINGS

ALAMEDA CALIF.



## NAME

*Admiral Pils*

BATCH NO. **19-031**

## CHARACTERISTICS

**PRODUCES A BRIGHT STRAW WORT WITH NOTES OF HONEYSUCKLE, VANILLA AND DRY GRASS.**

## APPLICATIONS & DESCRIPTION

Our take on the classic style, Admiral Pils is made from low protein barley that is lightly kilned to produce malt with delicate color and clean, vibrant flavor.

Admiral Pils is great choice to add freshly kilned malt aroma to old world lagers, saisons and farmhouse ales, and any other lightly-colored styles.

All of Admiral's malts are produced from grain grown sustainably by California family farms. The UC Davis Experimental barley used in this batch was grown by Jerry Maltby in his certified organic fields near Williams, CA.



## ANALYSIS

FRESHLY KILNED:  
**3/29/2019**

MOISTURE:

**4.5**

FRIABILITY:

**95.4**

EXTRACT (FGDB):

**80.2**

COLOR (SRM):

**1.69**

BETA-GLUCAN(mg/L):

**36**

SOLUBLE PROTEIN(%):

**4.1**

TOTAL PROTEIN (%):

**10.1**

S/T (%):

**40.6**

FAN(mg/L):

**156**

DIASTATIC POWER (°L):

**166**

ALPHA AMYLASE (D.U.):

**58.3**

pH:

**6.16**

ON 7/64" (5%):

**96.8**

ON 6/64" (%):

**2.5**

ON 5/64" (%):

**0.7**

THRU 5/64" (%):

**0**

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](http://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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