



DISTILLERS MALT

VERY WELL-MODIFIED MALT IN WHICH THE ENZYMES AND AMINO ACIDS DEVELOPED IN STEEPING AND GERMINATION ARE PRESERVED BY GENTLE KILNING.

Malteurop's Distillers Malt is high in enzymes and protein, making it the powerhouse of North American whiskey production. Our malt can be used in traditional corn or rye based mash bills with ease.

MALT CHARACTERISTICS

MALT TYPE:

**HIGH
ENZYME**

COLOR /
APPEARANCE:

**STRAW YELLOW TO
LIGHT
GOLDEN**

FLAVOR
CONTRIBUTION:

MINIMAL

VARIETIES: **AMBA APPROVED**

TYPICAL ANALYSIS

MOISTURE	5.0 to 6.3
FINE GRIND EXTRACT, DRY BASIS	78.0 minimum
DIASTATIC POWER (°L)	265 minimum
ALPHA-AMYLASE	90 minimum
TOTAL PROTEIN	12.0 minimum
SOLUBLE PROTEIN	6.5 minimum
FREE AMINO NITROGEN	280 minimum
USAGE	North American Whiskey

PRODUCT DETAILS

BAGS:
55LBS

TOTES
2200 LBS

BAGS PER PALLET:
40 BAGS OR 1 TOTE

MAX WEIGHT/PALLET:
2200 LBS



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