



STEAMED C3.5

Pale, steam-crystallized kilned malt. Crafted by a special process of injecting live steam into the kiln bed, resulting in a unique, deliciously sweet flavor profile.

MALT CHARACTERISTICS

MALT TYPE: SPECIALTY MALT	COLOR / APPEARANCE: LIGHT GOLDEN	FLAVOR CONTRIBUTION: LIGHT HONEY SWEETNESS	BEER STYLES: ALL STYLES TO INCREASE BODY WITHOUT INCREASING COLOR
COLOR(L): 2.9-4.1		VARIETIES: AMBA APPROVED	

TYPICAL ANALYSIS

ASSORTMENT ON 6/64" +7/64"	70 minimum	COLOR (SRM)	3.2 to 4.8
ASSORTMENT THROUGH 5/64"	2.0 maximum	TOTAL PROTEIN	12.0 to 13.0
MOISTURE	5.5 maximum	SOLUBLE PROTEIN	4.0 to 5.5
FINE GRIND EXTRACT, DRY BASIS	78.0 minimum	FREE AMINO NITROGEN	110 to 170
USAGE	Maximum 25% since it's non-enzymatic	CRYSTALLIZATION	> 95%

PRODUCT DETAILS

BAGS: 55LBS	TOTES 2200 LBS	BAGS PER PALLET: 40 BAGS OR 1 TOTE	MAX WEIGHT/PALLET: 2200 LBS
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