



PALE ALE

SWEET AND DEFINITE MALT FLAVOR, WITH A LIGHT TO MEDIUM GOLDEN COLOR. OUR PALE ALE MALT IMPARTS SUBTLE NUTTY AND TOASTY FLAVORS WHILE CONTRIBUTING A LIGHT TO MEDIUM GOLDEN HUE.

Malteurop Pale Ale Malt is a two-row malt produced using a specialized kilning process in order to create a fully modified malt with a robust enzyme package and a high extract potential, appropriate for use as a base malt in any beer style.

MALT CHARACTERISTICS

MALT TYPE:

**BASE
MALT**

COLOR /
APPEARANCE:

**LIGHT TO
MEDIUM
GOLD**

FLAVOR
CONTRIBUTION:

**CLEAN MALT
SWEETNESS,
TOASTINESS**

BEER STYLES:

**MALT
FORWARD
ALES**

COLOR(L):

3.0

VARIETIES: **AMBA APPROVED**

TYPICAL ANALYSIS

ASSORTMENT ON 6/64" +7/64"	85 minimum	DIASTATIC POWER ("L)	130 to 150
ASSORTMENT THROUGH 5/64"	1.5 maximum	ALPHA-AMYLASE	55 minimum
MOISTURE	4.0 to 4.8	TOTAL PROTEIN	10.8 to 11.5
FINE GRIND EXTRACT, DRY BASIS	80.0 minimum	SOLUBLE PROTEIN	5.2 to 5.7
COARSE GRIND EXTRACT, DRY BASIS	79.0 minimum	KOLBACH INDEX	48 to 52
FINE-COARSE DIFFERENCE	1.4 maximum	VISCOSITY	1.48 maximum
COLOR (SRM)	2.8 to 3.4	BETA-GLUCAN	120 maximum
USAGE	Up to 100%	FREE AMINO NITROGEN	190 to 230

AVAILABLE IN

BAGS:

55LBS



**TO
ORDER:**

800.321.0315 - LOCARLSON@LOCARLSON.COM
WWW.LOCARLSON.COM

