

SYNERGY SELECT PILSEN MALT

FEATURES & BENEFITS

- Premium, European-style Pilsen craft malt
- High extract
- Excellent, well rounded base malt flavor
- Moderate enzymes and FAN for controllable, consistent processing
- AMBA/BMBRI recommended 2-Row Synergy malt
- Produced in Big Horn Basin
- Malted in small batches

APPLICATIONS

- Single varietal base malt for all beer styles
- Perfect for European style Pilsners and Lagers
- Example styles: Pilsner, Kolsch

Synergy Select Pilsen Malt is a true European-style Pilsen Malt that is rich in flavor, high in extract and low in protein with moderate enzymes and FAN. Using a new AMBA variety, our maltsters picked the unique flood-irrigated, semi-arid plains of the Bighorn Basin in northern Wyoming for its ability to grow bright, clean, low protein Synergy barley. Then, individual fields were hand selected for the best quality harvest and malted using European methods to produce a fine North American continental Pilsen malt. Expect balanced flavor with malty, subtle honey, bready, and cracker notes without any grassy or harsh character.

TYPICAL ANALYSIS*

Mealy / Half / Glassy.....	100% / 0% / 0%
Plump.....	98%
Thru.....	0%
Moisture.....	4.4%
Extract FG, Dry Basis.....	83.3%
Extract CG, Dry Basis.....	82.4%
Extract FG/CG Difference.....	0.9%
Protein.....	10.9
S/T.....	.42
Alpha Amylase.....	.58
Diastatic Power (Lintner).....	100
Color.....	1.8° Lovibond

*Typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

ITEM NUMBER

7236	Whole Kernel, 50-pound bag
7237	2000# Super Sac

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

MALT STYLE

Single varietal base malt

SENSORY CHARACTERISTICS

Color..... Contributes light golden color
Flavor..... Clean, sweet, mild malty

RECOMMENDED USAGE RATES:

Up to 100% of the base malt of any beer style needing subtle round base malt flavor.

AVERAGE SENSORY PROFILE**



Key: 0= Not Perceived, 1=Just Recognizable, 2=Slight, 3= Moderate, 4=Strong, 5=Very Strong

**The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.