

**Synergy Select Pilsen MaltGems™**

**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 <sup>ø</sup> Lovibond

**ITEM NUMBER**

7812..... Preground, 50-pound bag

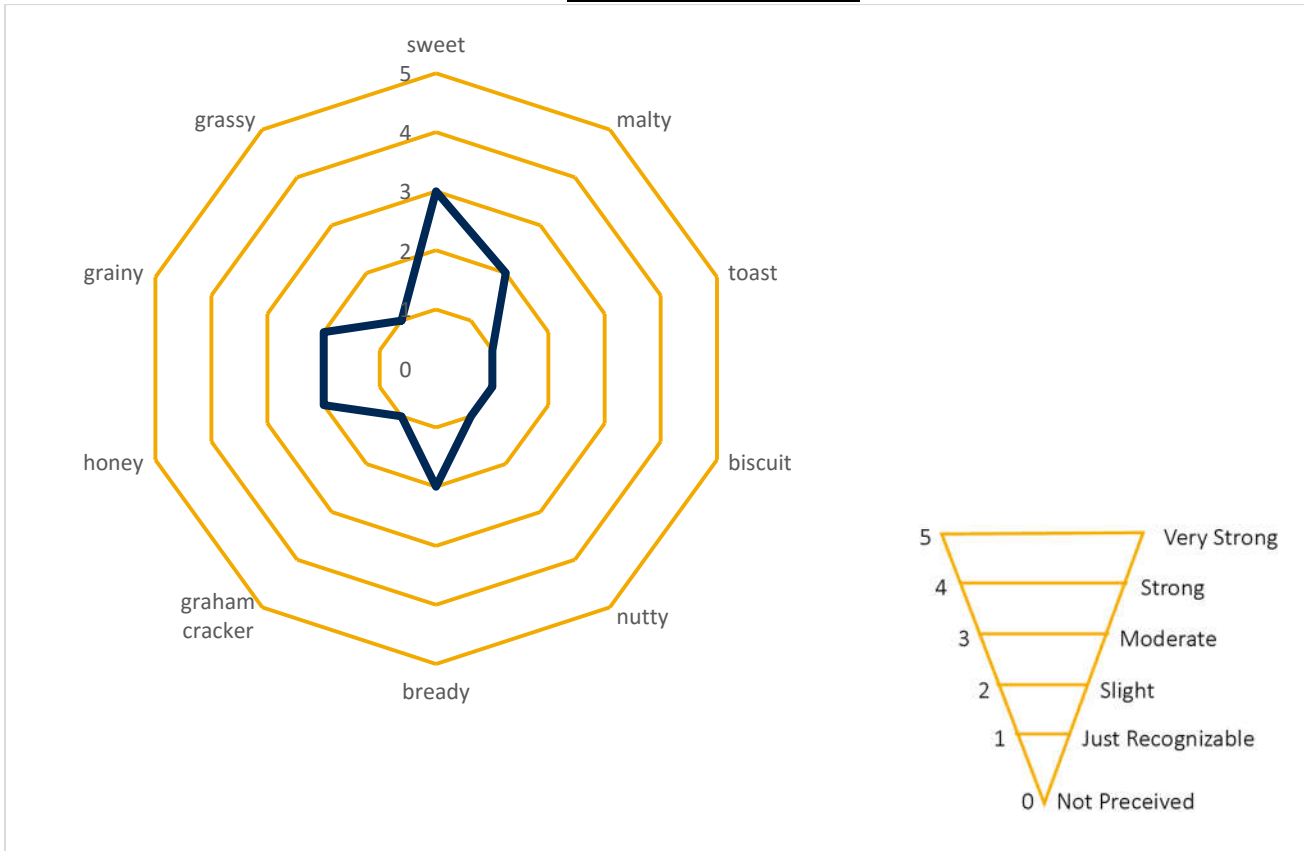
**CERTIFICATION**

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.

**AVERAGE SENSORY PROFILE\***



\*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash<sup>1</sup> wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

## Synergy Select Pilsen MaltGems™ (Continued)

### FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Milled single-varietal base malt
- Flavor: Clean, sweet, with notes of bread, cracker and honey
- Color: Light golden color

### CHARACTERISTICS / APPLICATIONS

- Premium, European-style Pilsen craft malt
- High extract
- Exceptional lautering
- Allows 20% greater grist loading for increased throughput and higher gravity options due to lack of water-binding husk and flour
- Excellent, well rounded base malt flavor. Moderate enzymes and FAN for controllable, consistent processing
- AMBA/BMBRI recommended 2-Row Synergy malt
- Malted in small batches
- Single-varietal base malt for all beer styles. Perfect for European style Pilsners and Lagers, Pilsner, Kolsch

### SUGGESTED USAGE LEVELS

- Up to 100% of the base malt of any beer style where clean, sweet, well-rounded base malt flavor is desired.

*The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. 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.*

<sup>1</sup>*The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.*