

PRODUCT INFORMATION

Brewers Barley Flakes

TYPICAL ANALYSIS

Moisture	9.0%
Extract FG Dry Basis.....	70.0%
Protein Dry Basis.....	12.5%
Diastatic Power °Lintner	negligible
Conversion Time	Less than 5 minutes
Color.....	1.4 °Lovibond
(Degree Lovibond, Series, 52, 1/2" Cell)	

ITEM NUMBER

7272 25-pound multi-wall paper bag

KOSHER CERTIFICATION

UMK Pareve

STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.
Store in a dry area at temperatures of <90 °F.
Handle with care to avoid breaking the flakes.

CHARACTERISTICS / APPLICATIONS

- Brewers Barley Flakes are produced specifically for brewing, developing characteristics necessary for easy and efficient use in a brewhouse. The process of gelatinizing makes the starches readily soluble and digestible by the naturally occurring enzymes in barley malt. This allows the flakes to be incorporated directly into the mash with other grains.
- Because flakes have a large surface area and are pre-cooked, they hydrate and disintegrate quickly. Filtration time will be normal.
- There is no need to mill Barley Flakes. However, they can be put through the mill if that is the easiest means of adding them to the mash.
- Use Barley Flakes as an adjunct in all-grain brews to produce a lighter colored finished beer without lowering the original gravity.
- Use in place of corn as an adjunct to eliminate corn flavor in the finished beer.
- Use at 10-25% of total grist to produce a light colored, mild flavored, dry beer.

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.

Rev: June 24, 2016