



	Origin	Physical Analysis				Chemical Analysis										
	Malthouse	Plump (Min.)	Thru (Max.)	Mealy	Glassy	Color	Moist	Friability (Min.)	Ext. Fine	F-C	Total Protein	Soluble	S/T	Alpha	DP	FAN
Base Malt	DE	70.0	3.0	95	2	2.00	4.0	70	81.0	2.0	12.0	5.2	43	60	150	170
Pilsen Malt	CO/DE	70.0	3.0	95	2	1.70	4.0	70	80.5	2.5	11.5	4.6	40	60	165	170
Pale Ale	CO/DE	70.0	3.0	95	2	3.00	3.5	70	81.0	2.0	12.0	5.2	43	50	100	180
Munich	CO/DE	70.0	3.0	95	2	12.00	3.5	70	81.0	2.0	12.0	4.8	40	40	60	180
Wheat	CO/DE	80.0	4.0	95	2	3.50	5.0		84.0	3.0	12.0	6.0	50	50	180	150
Distillers' Malt	CO/DE	70.0	3.0	95	2									60	150	
Crystal 15	CO/DE	70.0	5.0	5	90	15	7.0									
Crystal 30	CO/DE	70.0	5.0	5	90	30	5.0									
Crystal 40	CO/DE	70.0	5.0	5	90	40	4.0									
Crystal 60	CO/DE	70.0	5.0	5	90	60	4.0									
Crystal 80	CO/DE	70.0	5.0	5	90	80	4.0									
Crystal 120	CO/DE	70.0	5.0	5	90	120	4.0									
Chocolate	CO/DE					380	7.0									
Roasted Barley	CO/DE					380	7.0									

Please Note:

- Values are based on typical analysis.
- Crop year variation may cause some shifting of values.
- Malting barley variety data available upon request.

To place your order, please call 414-755-8388, email malt@proximitymalt.com.

Monte Vista, CO

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