



	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	CO/DE	85.0	1.0	95	2	2.00	4.0	80	81.0	1.5	11.5	5.0	43	45	130	170
Pilsen Malt	CO/DE	85.0	1.0	95	2	1.70	4.0	75	80.5	2.0	11.0	4.4	40	40	125	150
Pale Ale	CO/DE	85.0	1.0	95	2	3.50	3.5	75	81.0	2.0	11.5	5.0	43	35	90	170
Munich 10	CO/DE	80.0	1.5	95	2	10.00	3.2	75	81.0	2.5	11.8	5.2	45	32	40	130
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	
Caramel 60																
Crystal 15	CO/DE	80.0	5.0	5	90	15										
Crystal 30	CO/DE	80.0	5.0	5	90	30										
Crystal 40	CO/DE	80.0	5.0	5	90	40										
Crystal 60	CO/DE	80.0	5.0	5	90	60										
Crystal 80	CO/DE	80.0	5.0	5	90	80										
Crystal 120	CO/DE	80.0	5.0	5	90	120										
Roasted 20	CO/DE			95	2	20										
Chocolate	CO/DE			95	2	330										
Roasted Barley	CO/DE					330										

Please Note:

- Values are based on typical analysis.
- Values are basis crop 2016 barley, and valid through December 2017.
- Malting barley variety data available upon request.

Monte Vista, CO

Milwaukee, WI

Laurel, DE