



	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
<b>BASE MALT</b>	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
<b>PILSEN MALT</b>	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
<b>PALE ALE</b>	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
<b>VIENNA</b>	CO/DE	85.0	1.0	95	2	3.50	3.5	75	81.0	2.0	11.0	4.6	42	35	90	160
<b>MUNICH <sup>10</sup></b>	CO/DE	80.0	1.5	95	2	10.00	3.2	75	81.0	2.5	11.8	5.3	45	32	40	130
<b>WHEAT</b>	CO/DE	80.0	4.0	95	2	3.50	5.0		84.0	3.0	12.0	6.0	50	50	180	150
<b>RYE</b>	CO/DE	70.0	5.0	95	2	4.00	4.5		82.0					50	100	
<b>DISTILLERS' MALT</b>	CO/DE	70.0	3.0	95	2									60	150	
<b>CRYSTAL <sup>15</sup></b>	CO/DE	80.0	5.0	5	90	15										
<b>CRYSTAL <sup>30</sup></b>	CO/DE	80.0	5.0	5	90	30										
<b>CRYSTAL <sup>40</sup></b>	CO/DE	80.0	5.0	5	90	40										
<b>CRYSTAL <sup>60</sup></b>	CO/DE	80.0	5.0	5	90	60										
<b>CRYSTAL <sup>80</sup></b>	CO/DE	80.0	5.0	5	90	80										
<b>CRYSTAL <sup>120</sup></b>	CO/DE	80.0	5.0	5	90	120										
<b>ROASTED <sup>20</sup></b>	CO/DE			95	2	20										
<b>PALE CHOCOLATE</b>	CO/DE			95	2	275										
<b>CHOCOLATE</b>	CO/DE			95	2	330										
<b>DARK CHOCOLATE</b>	CO/DE			95	2	425										
<b>ROASTED BARLEY</b>	CO/DE					330										
<b>BLACK MALT</b>	CO/DE			95	2	475										

**PLEASE NOTE:**

- Values are based on typical analysis.
- Values are basis crop 2017 barley, and valid through December 2018.
- Malting barley variety data available upon request.

E-mail: [malt@proximitymalt.com](mailto:malt@proximitymalt.com) Phone: 414-755-8388

Monte Vista, CO

Milwaukee, WI

Laurel, DE