

# ORGANIC BASE MALT



PROXIMITY MALT

## TYPICAL ANALYSIS

PLUMP:	85
THRU:	1.0
COLOR:	2.0
MOISTURE:	4.5
FRIABILITY (MIN.):	78
EXTRACT FG, DRY BASIS:	80.0
EXTRACT FG/CG, DIFFERENCE:	2.5
PROTEIN:	11
SOLUBLE	4.6
S/T:	42
ALPHA AMYLASE:	60
DIASTATIC POWER (LINTNER):	95
FAN:	160



## BEST SUITED FOR

- Use in all styles of beer. (Approx. 70% - 80% of any standard recipe.)

## FLAVOR PROFILE

- Clean, sweet
- Slightly malty undertones
- Some raw grain character

## STORAGE / SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of less than 90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and pre-ground malts are best when used within 12 months from date of packaging. Whole kernel roasted malts may begin to result in slight flavor loss after 18 months.

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## LOCATIONS

[proximitymalt.com](http://proximitymalt.com)

Milwaukee, WI



Monte Vista, CO



Laurel, DE

