



# Proximity Malt

## 2021 Product Guide

Typical Analysis																
Malt Price Per lb.	Product Number (50lb. Non-milled)	Product Number (50lb. Milled)**	Organic Option	Color - Degrees Lovibond	Plump % (Min.)	Thru % (Max)	Moisture %	Friability % (Min.)	Extract Fine %	F-C	Total Protein %	Soluble Protein %	S/T %	Alpha Amylase	DP- Degrees Lintner	FAN PPM
<b>Base Malt</b>																
Base	3012	3014		2	90	1	4.5	85	81	1	10.5	4.4	42	45	135	180
Organic Base	3012- ORG	3014- ORG	✓	2	85	1	4.5	78	80	2.5	11	4.6	42	60	95	160
<b>Premium Malt</b>																
Super Extract Base*	3032	3034	*	2	95	1	4.5	85	83	1.5	10.5	4.4	42	45	135	180
Pilsen	6062	6064	✓	1.8	95	1	4.5	85	81	1	10.5	4.2	40	45	145	170
Pale Ale	6102	6104	*	3.5	90	1	3.5	85	80.5	1	10.5	4.5	43	40	90	160
Distiller's	7012		*		70	3								90	240	
<b>Malted White Wheat</b>																
Malted White Wheat*	6092	6094	*	3	80	4	5.0		85	1.5	12.5	6.25	50	60	140	150
<b>Malted Mid-Atlantic Wheat</b>																
Mid-Atlantic Wheat*	6072	6074	*	2	90	2	5.5	80	86	1	11.0	6.5	59	45	120	180
<b>Specialty Malt</b>																
Vienna	6082	6084	*	3.5	90	1	3.5	85	80	1.5	10.5	4.5	43	40	90	160
Munich 10	6042	6044	*	10	90	1	3.2	80	80	1.5	10.5	4.5	43	35	50	130
Prox Mild	6142	6144	*	6	90	1	3.5	80	80	1	10.5	4.5	41	37	75	150
Prox Red	6152	6154	*	18	90	1	3.7	80	79	2	10.5	4.2	40	35	80	120
<b>Malted Rye</b>																
Malted Rye	6132	6134		4	70	5	4.5		82					50	100	
<b>Malted Oats</b>																
Malted Oats	6162	6164	*	2.5			5.0		65							
<b>Roasted Malt</b>																
Prox Crystal Vienna Style 20	5172	5174	*	20	90	1	3.5	80	75		10.5					
Prox Crystal Munich Style 60	5182	5184	*	60	90	1	3.5	80	75		10.5					
Dextrin	5052	5054	*	1.5	85	1										
Crystal 15	5042	5044	✓	15	85	1										
Crystal 30	5062	5064	*	30	85	1										
Crystal 40	5072	5074	✓	40	85	1										
Crystal 60	5082	5084	*	60	85	1										
Crystal 80	5092	5094	*	80	85	1										
Crystal 120	5022	5024	*	120	85	1										
Crystal 150	5032	5034	*	150	85	1										
Crystal Wheat	5152	5154	*	60												
Biscuit (Roasted 20)	6112	6114	*	20												
Pale Chocolate	5112	5114	✓	300												
Chocolate	5012	5014	*	350												
Dark Chocolate	5122	5124	✓	400												
Chocolate Wheat	5162	5164	*	400												
Black	5102	5104	✓	500												
<b>Roasted Rye Malt</b>																
Crystal Rye	5132	5134		80												
Chocolate Rye	5142	5144		225												
<b>Roasted Barley</b>																
Pale Roasted Barley	4012	4014	✓	325												
Roasted Barley	4022	4024	✓	475												

Adjuncts	Product #
Hulled Flaked Barley	8042
Flaked Corn	8072
Rolled Oats	8022
Rolled Rye Flakes	8062
Rolled White Wheat Flakes	8052
Rice Hulls	8082
Lactose	8092
Dextrose	8112
Dry Malted Barley Extract*	8172

Malt Price Per lb.	Product # (non-milled)
High Enzyme Food Malt*	2022
Raw Barley*	8132
Raw White Wheat*	8002
Raw Mid Atlantic*	8012
Raw Rye*	8032



\*Call for availability, subject to order minimum

Subject to change and without notice

REV 03/01/2021

## Flavor Descriptor List

Product name	Category	Grain	Color °L	Flavor Descriptors
Base Malt	Base	Barley	2	Clean, sweet, slightly malty undertones, some raw grain character
Organic Base Malt	Base	Barley	2	Clean, sweet, slightly malty undertones, some raw grain character
White Wheat	Premium	Wheat	3	Flour or dough-like characteristics, creamy
Mid Atlantic Wheat	Base	Wheat	2	Dough-like with slight notes of sweet vegetal
Super Extract Base	Premium	Barley	2	Clean, sweet, slightly malty undertones, some raw grain character
Pilsen	Premium	Barley	1.8	Sweet, mild or subdued malty flavor, slight grassiness or raw grain character
Pale Ale	Premium	Barley	3.5	Notable sweetness, warm, malty and toast notes
Distiller's	Premium	Barley	-	Mellow malt flavor with slight graininess, provides a less "harsh" character when compared to raw grains
Rye	Specialty	Rye	4	Slightly malty with a spicy character unique to rye
Vienna	Specialty	Barley	3.5	Slightly sweet, warm, malty and toast notes
Munich 10	Specialty	Barley	10	Rich aromatic malt: toasty, nutty, graham cracker sweetness, intensity of flavors is related to color intensity
Dextrin	Roasted	Barley	1.5	Little to no flavor impact
Crystal 15	Roasted	Barley	15	Cane-sugar, malty sweetness, light caramel undertones
Crystal 30	Roasted	Barley	30	Caramel notes, malty sweetness, slight toffee character
Crystal 40	Roasted	Barley	40	Sweet caramel flavor, pronounced toffee notes
Crystal 60	Roasted	Barley	60	Distinct caramel sweetness, toffee undertones
Crystal 80	Roasted	Barley	80	Dark caramel flavor, hints of lightly burnt sugar, dried fruits of raisins or dates
Crystal 120	Roasted	Barley	120	Dark caramel flavor, distinct burnt sugar notes Dried dark fruit flavors of raisins, prunes, figs, cherries, plums
Crystal 150	Roasted	Barley	150	Dark fruits (figs, prunes, raisins), finishes with a slight cocoa note
Crystal Rye	Roasted	Rye	80	Dark, caramel flavor, hints of spice and lightly burnt sugar Dried, dark fruit flavors of raisins or dates
Crystal Wheat	Roasted	Wheat	60	Distinct caramel sweetness with toffee notes and additional body/mouth feel
Biscuit (R20)	Roasted	Barley	20	Distinct toast flavor, bread crust notes, nutty flavor
Pale Chocolate	Roasted	Barley	300	Flavors include mild coffee notes and milk chocolate
Chocolate	Roasted	Barley	350	Ranging from delicate milk chocolate to dark chocolate or cacao, nutty coffee notes
Dark Chocolate	Roasted	Barley	400	Provides a dry, dark cocoa flavor with hints of dark roasted coffee
Chocolate Rye	Roasted	Rye	225	Chocolate and coffee flavors with spicy notes
Chocolate Wheat	Roasted	Wheat	400	Smooth, mild dark roasted coffee and dark cocoa
Pale Roasted Barley	Roasted	Barley	325	Pronounced, rich coffee flavors, provides a nice brown note to the foam in American Porters and Stouts
Roasted Barley	Roasted	Barley	475	Ranging from dark chocolate to coffee, Slightly bitter undertones
Black Malt	Roasted	Barley	500	Clean, low flavor impact on dark beers, little to no impact on foam color
Prox Crystal Vienna Style 20	Roasted	Barley	20	Toffee sweetness balanced with pronounced maltiness
Prox Crystal Munich Style 60	Roasted	Barley	60	Intense caramel, hints of dark fruit, slight maltiness
Prox Mild	Specialty	Barley	6	Pronounced malt, sweet, bready
Prox Red	Specialty	Barley	18	Malty sweetness with hints of toffee