

ReGenMalt™

BASE

BY PROXIMITY MALT

Proximity ReGenMalt™ products provide brewers and distillers quantifiable reductions to carbon emissions through growers' adherence to regenerative soil practices in collaboration with managed and on-going data collection.

For more information, visit www.proximitymalt.com/regenmalt.



TYPICAL ANALYSIS

PLUMP:	95
THRU:	1.0
COLOR:	2.2
MOISTURE:	4.5
FRIABILITY (MIN.):	85
EXTRACT FG, DRY BASIS:	80.5
PROTEIN:	11.0
SOLUBLE	4.6
S/T:	42
ALPHA AMYLASE:	55
DIASTATIC POWER (LINTNER):	145
FAN:	170

PRODUCT NUMBER

55 lb bags	R3.01.55
2,200 lb totes	R3.01.2200
Bulk truckloads	R3.01.B

Can be ordered as roller milled (RM) or hammer milled (HM)

LOCATIONS

Milwaukee, WI

Monte Vista, CO

Laurel, DE



BEST SUITED FOR

- Use in all styles of beer. (Approx. 70% - 100% 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 and pre-ground malts are best when used within 6 months from date of packaging. Whole kernel roasted malts may begin to result in slight flavor loss after 18 months.

DISCLAIMER

The Typical Analysis contained in this document are typical average values only, and are not warranted to be guaranteed values. Proximity Malt disclaims all implied warranties of merchantability, suitability for a particular purpose and non-infringement. Customers and users of the product described in this document are solely responsible for compliance with all laws, regulations and intellectual property rights which may apply to the uses of the product.

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