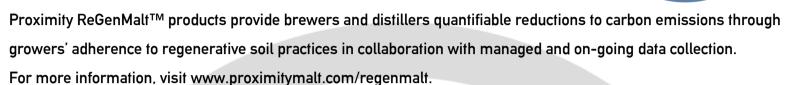
# ReGenMalt™

## BASE

#### BY PROXIMITY MALT



## TYPICAL ANALYSIS 95 PLUMP: 1.0 THRU: 2.2 COLOR: 4.5 MOISTURE: 85 FRIABILITY (MIN.): 80.5 EXTRACT FG. DRY BASIS: 11.0 PROTEIN: 46 **SOLUBLE** S/T: 55 ALPHA AMYLASE: 145 **DIASTATIC POWER (LINTNER):** 170 FAN:

## 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



 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.

## proximitymalf.com









