



# DENHOFF MALT

Denhoff Malt is our first specialty grain that will make your beer truly unique and will fill the air with a nutty, roasted, whole grain smell. When chewing the whole grain, it will give you a sweet toastiness, slight caramel notes and finishes with a dark chocolate flavor. This malt has a Lovibond of 10°, giving you a rich golden colored wort. The aroma from the wort is bready, slightly caramel and has notes of roastiness and biscuit. When tasting the wort you get a pleasant toasty caramel flavor that is bready and has notes of honey. This malt can be used for up to 50% of the grain bill.

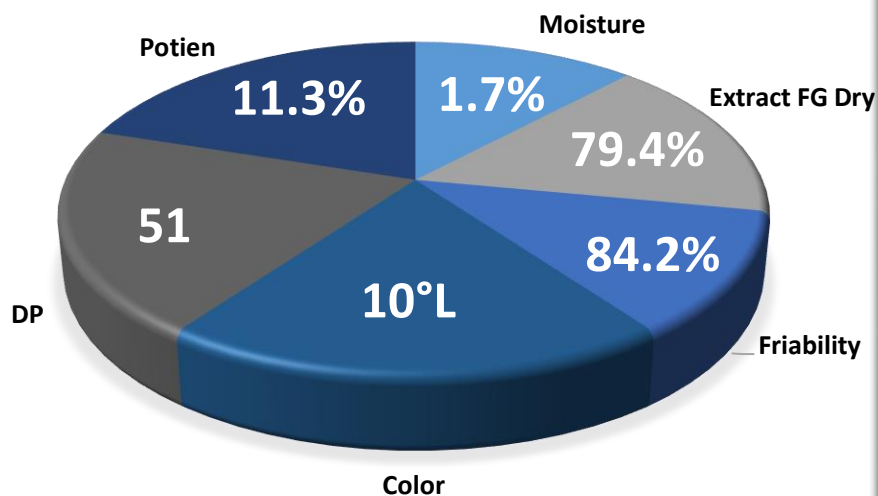
Denhoff malt was made from Pinnacle Barley which was harvested on August 2015 by farmers John and Donovan Stober. The Stober Farm is a 6th generation family farm located in Goodrich ND which has been producing the highest quality grains for over 100 years. This specific batch of malt was grown on the Okefenokee 120 field about a half mile away from the Stober farmstead. (See satellite photo below).

Okefenokee Field – Growing Highlights  
1,549 Growing Day Units / 10.80 Inches of Rain  
Planted April 18, 2015 – 143.1 Acres  
Harvested August 11, 2015 / 506,230 lbs harvested  
Latitude: 47°30'44.6"N / Longitude: 100°11'04.4"W  
*Growing Day Units are a measure of heat accumulation used by farmers to predict development rates to determine when a crop will reach maturity.*

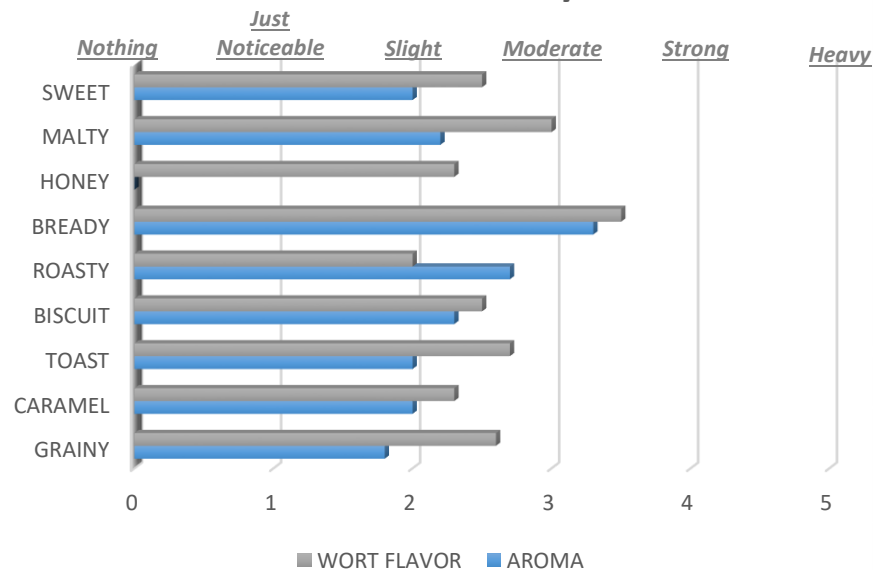


## Barley Lab Results & Grades

98% Germination Rate  
96% Plump  
11.6% Protein  
0.3ppm DON (vom)  
12.0% Moisture  
50 lbs per Bushel



## Denhoff Malt Sensory Profile



For any questions or to place another order please contact us directly at the following:  
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