

MALT ANALYSIS

Batch: ROM831-18-002-01

Raw material: 2-Row Barley GENESIS

DENHOFF MALT

Parameter	Value	Unit
Moisture content	2	%
Extract on fine grind d.m.	76.3	%
Extract on coarse grind d.m.	75.3	%
Difference in fine and coarse extract	1.0	%
Colour Spectrophotometerical	22.1	°SRM
Total Protein content	12.6	%
Soluble protein dm	4.58	%
Kolbach Index (100*ps/pt)	36.3	%
Diastatic Power on Malt ASBC	36	ASBC DP
Alpha Amylasis	18.4	DU
Friability	88	%
Soluble betaglacans mg/l	150	mg/l
Free Amino Nitrogen	80	mg/l
DON content	0.1	ppm
Saccharification time	5	min

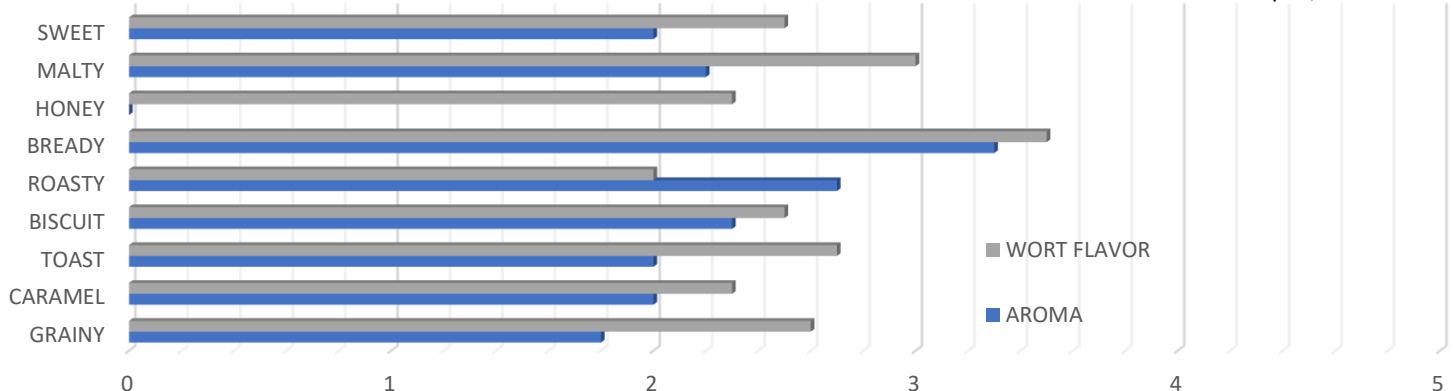
BARLEY HISTORY

This malt was made from Genesis Barley which was harvested on August 2016 by the Saueressig Farm which is located in McClusky, ND and will be celebrating 100 years of farming in 2018. Kim Saueressig is the 4th generation farmer and takes great pride in growing barley from the North Dakota. This 2-Row Genesis was grown on the field Esther's named after the land owner and is located about four miles SW of Saueressig's farmstead.



(Satellite image above)
47°30'12.3"N 100°35'00.0"W
Planted April 13, 2016
Harvested July 27, 2016

Denhoff Malt Sensory Profile



Hot Steep Method

Items Needed to perform the Hot Steep Method:

24-ounce Thermos
Funnel
Cone Coffee Filter
Coffee Grinder
Scale capable of weighing 50.0 g (± 0.1 g)
Glass Beaker, tall, 600 mL volume
Thermometer, standard, 0-200°C
Quart sized large or small mouth canning jars
Heating apparatus, capable of heating water to 65°C

Steps to perform the Hot Steep Method:

1. Grind 50.0g of malt in coffee grinder (grind of 10-15 sec)
2. Add 400ml of 65°C (149°F) water to Thermos
3. Add grist to water, cap thermos and shake for 20 sec
4. Let rest for 15min
5. When timer is up, swirl for a few seconds then pour everything into filter in funnel over large jar
6. Collect 100ml of wort and add it back into filter
7. Collect and Taste

Check Your Malt Grind

Take 100g of milled grist and Place in #14 Sieve stacked over #30,#60 over pan, Slide 18" on smooth surface for 3 min and Tap sharply on surface ever minute Record Grist retained above in each sieve **Chart to the below gives Percentage of what should be retained in each sieve for each grind**

100g Sample	#14 Sieve	#30 Sieve	#60 Sieve	Pan
Coarse Grind	78g	14g	4g	4g
Medium Grind	53g	28g	11g	8g
Fine Grind	25g	25g	31g	20g

Calculating PPG and OG

PPG (SG of 1 lb of fermentable in 1 gal of water)

$$PPG=46.214*(DBCg/100-MC\%/100-0.002)$$

Original Gravity Calculation

$$OG=1+(EF\%/100)*(PPG*MW/BV)$$

MW = pounds of malt used
BV = Batch volume in gallons
EF% = Mashing efficiency
OG = Original Gravity
PPG = Pounds Per Gallon
MC = Moisture Content
DBCg = Course Grind Extract

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

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