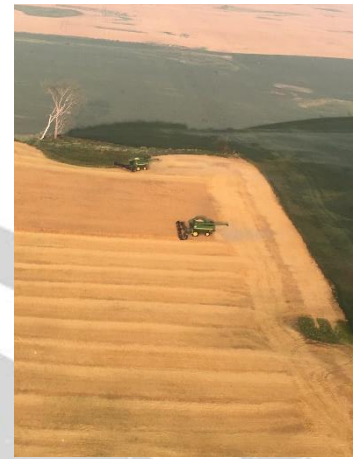


# DAKOTA



## MALT ANALYSIS

Parameter	Value	Unit
Moisture content	3.2	%
Extract on fine grind d.m.	80.7	%
Extract on coarse grind d.m.	79.6	%
Difference in fine and coarse extract	1.1	%
Colour Spectrophotometerical	5.26	° SRM
Total Protein content	11.7	%
Soluble protein dm	5.74	%
Free Amino Nitrogen	200	mg/l
Diastatic Power on Malt ASBC	103	ASBC DP
Alpha Amylasis	59.1	DU
Friability	96.1	%
Soluble betaglacans mg/l	66	mg/l
PH	5.86	
Filtration	Normal	
Clarity	Clear	

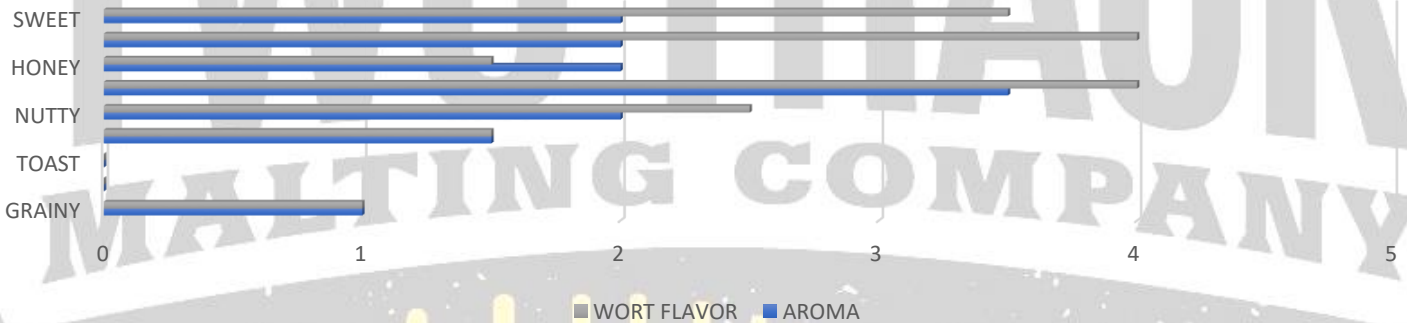
## GRAIN HISTORY

Farm: Stober Family Farm  
Field: "Boat Dock"

This malt was made from Copeland 2-Row Barley that was planted on May 5<sup>th</sup>, 2018 and harvested on August 7<sup>th</sup>, 2018 by Stober Farms. The Stober Farm is a 6<sup>th</sup> generation family farm located in Goodrich, ND and has been producing the highest quality grains for over 100 years.

Two Track barley uses only grain sourced from conservation conscience farms using dryland farming practices that result in the highest quality grain and minimal environmental impact.

## Dakota 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:

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