

MALT ANALYSIS

Batch: PS182-18-329-02

Raw material: White Wheat

ASTRO WHITE WHEAT MALT

Parameter	Value	Unit
Moisture content	4.7	%
Extract on fine grind d.m.	78.8	%
Extract on coarse grind d.m.	76.6	%
Difference in fine and coarse extract	2.2	%
Colour Spectrophotometrical	2.34	° SRM
Total Protein content	15.9	%
Soluble protein dm	4.13	%
Diastatic Power on Malt ASBC	114	ASBC DP
Alpha Amylisis	86	DU
Soluble betaglacans mg/l	80	mg/l
Free Amino Nitrogen	99	mg/l
DON content	.1	ppm
DON content	5	min

GRAIN HISTORY

AKF-Astro is a hard white spring wheat developed for malting by Arrow K Farms. Arrow K Farms is based in southwestern North Dakota on the edge of the Badlands in Billings County. Since it is a seed farm, crops are grown with quality as a top priority. Arrow K is a diversified operation owned by Greg & Stacey Kessel.



(Field Picture Above)
Planted May 15, 2018
Harvested August 16, 2018

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

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

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

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

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