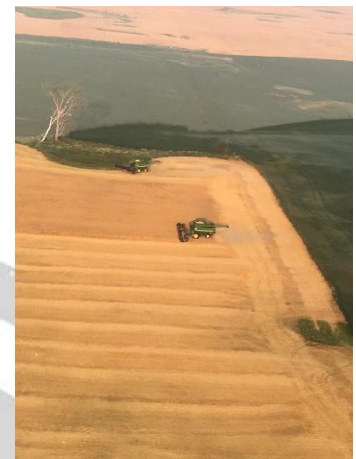


BADLANDS PILSNER



MALT ANALYSIS

Parameter	Value	Unit
Moisture content	5.2	%
Extract on fine grind d.m.	81.9	%
Extract on coarse grind d.m.	80.2	%
Difference in fine and coarse extract	1.7	%
Colour Spectrophotometerical	1.9	° SRM
Total Protein content	11.9	%
Soluble protein dm	4.8	%
Free Amino Nitrogen	184.5	mg/l
Diastatic Power on Malt ASBC	132.3	ASBC DP
Alpha Amylasis	59.2	DU
Friability	92.6	%
Soluble betaglucans mg/l	89.3	mg/l
PH	6.1	
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 5th, 2018 and harvested on August 7th, 2018 by Stober Farms. The Stober Farm is a 6th 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.

Pilsner 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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