



DAKOTA MALT

Dakota is a mix between a Vienna and Munich malt that offers a powerful clean malty-sweet flavor with subtle reminders of Honey, Almonds and Hazelnuts. Dakota is highly modified, and kilned at high temps which provides the one of a kind flavor. This malt has a color of 5.2°SRM giving a rich golden touch to the wort. The clean crisp taste and lighter color will add a true uniqueness to any beer and can be used up to 100% of the grain bill.

MALT ANALYSIS

Parameter	Value	Unit
Moisture content	3.2	%
Extract on fine grind dry basis	80.7	%
Extract on coarse grind dry basis	79.6	%
Difference in fine and coarse extract	1.1	%
Color spectrophotometrical	5.26	°SRM
Total protein content	11.7	%
Soluble protein dry basis	5.74	%
Free amino nitrogen	200	mg/l
Diastatic power of malt Am. Soc. Brewing Chemists	103	ASBC DP
Alpha amylase	59.1	DU
Friability	96.1	%
Soluble beta-glucans	66	mg/l
pH	5.86	
Filtration	Normal	
Clarity	Clear	



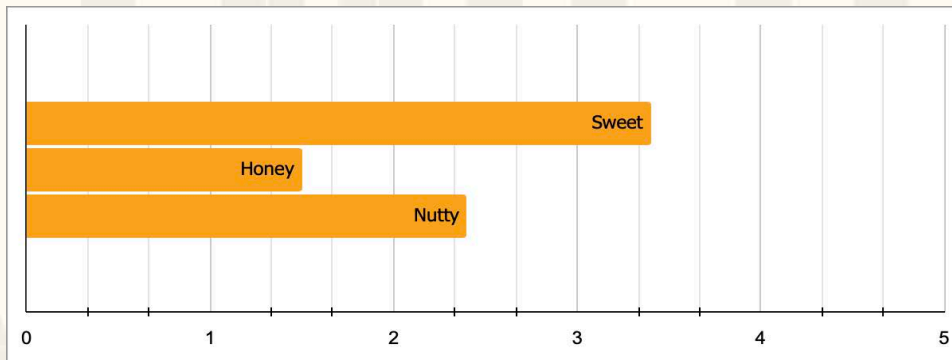
Grain History

Farm: Stober Family Farm
Field: "Boat Dock"

This malt was made from Copeland two-row barley that was planted and harvested by Stober Farms. Stober Farms is a 6th generation family farm located near Goodrich, ND and has been producing the highest quality grains for over 100 years.

Two Track malting uses grain grown without irrigation by growers practicing regenerative agriculture. This results in the highest quality grain grown with the least environmental impact

Malt Sensory Profile



Hot Steep Method

Items needed to perform the Hot Steep Method:

Malt to be tested
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

1. Grind 50 g. of malt in coffee grinder (grind for 10-15 seconds)
2. Add 400 ml of 65°C (149°F) water to Thermos
3. Add malt grist to water, cap thermos and shake for 20 seconds
4. Let rest for 15 minutes
5. When timer is up, swirl for a few seconds then pour 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 malt grist and place in a #14 sieve stacked over a #30 sieve over a #60 sieve over a pan. Slide 18" back and forth on a smooth surface for 3 minutes, stopping to tap stacked sieves sharply on surface every minute. Record Grist retained in each sieve. *Chart below gives percentage of what should be retained in each sieve for each grind.*

100 gram sample	#14 sieve	#30 sieve	#60 sieve	Pan
Coarse grind	78 grams	14 grams	4 grams	4 grams
Medium grind	53 grams	28 grams	11 grams	8 grams
Fine grind	25 grams	25 grams	30 grams	20 grams

Calculating PPG and OG

PPG (Specific gravity of 1 lb of fermentable in 1 gal of water)
 $PPG = 46.214 \times (DBCG / 100 - MC\% / 100 - 0.002)$

Original Gravity Calculation

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

MW = Malt weight in pounds
 BV = Batch volume in gallons
 EF% = Mashing efficiency
 OG = Original gravity
 PPG = Pounds per gallon
 MC = Moisture content
 DBCG = Dry basis coarse grind extract

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