



PRONGHORN BREWSKI PALE

Brewski Pale started as an idea on how can we bring a new variety of barley which caters to the craft brewing scene. We worked with North Dakota State University to identify which two row barley varieties would be best and in the spring of 2019 we planted an experimental variety which was harvested in the fall. The results were fantastic and we are excited to bring to you Pronghorn – Brewski Pale malt. Arrow K Farms grow this barley in Belfield, ND and is located in Pronghorn country. Arrow K Farms is a seed farm and crops are grown with quality as a top priority. The extra care in the growing and cleaning process of the seed results in Brewski coming in at 99.3% plump which gives you a fantastic base malt to work with. At a color of 1.8 this will be the perfect addition to your grainbill and gives you a more vibrant flavor.

MALT ANALYSIS

Parameter	Value	Unit
Moisture content	3.25	%
Extract on fine grind dry basis	80	%
Extract on coarse grind dry basis	79.05	%
Difference in fine and coarse extract	.95	%
Color spectrophotometrical	1.8	° SRM
Total protein content	11.55	%
Soluble protein dry basis	4.165	%
Kolbach Index soluble nitrogen ratio	36.05	%
Diastatic power of malt Am. Soc. Brewing Chemists	90.5	ASBC DP
Alpha amylase	56.65	DU
Friability	92.55	%
Soluble beta-glucans	97.5	mg/l
Free amino nitrogen	142.5	mg/l
pH	6	
Plump	99.3	
DON (Deoxynivalenol or vomitoxin or VOM)	<0.1	ppm

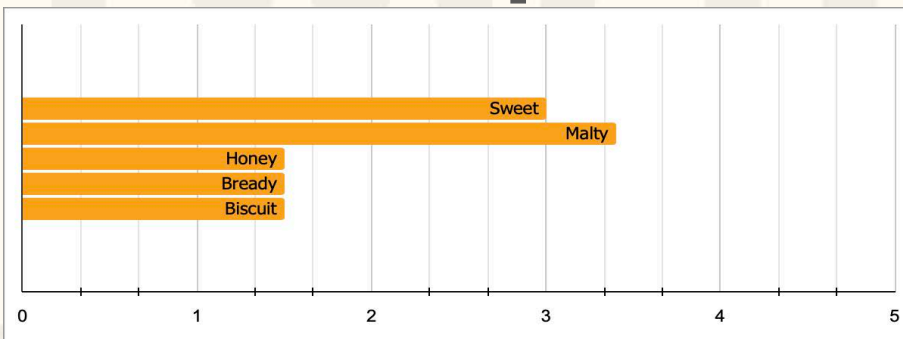


Grain History

This malt was made from two-row Brewski barley developed by North Dakota State University, in cooperation with Arrow K Farms.

Two Track Malting is the exclusive maltster of Brewski barley and Arrow K Farms is the exclusive grower of Brewski barley. We gave this malt the Pronghorn appellation because it is grown in a part of North Dakota where Pronghorn Antelope still roam free.

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

- Grind 50 g. of malt in coffee grinder (grind for 10-15 seconds)
- Add 400 ml of 65°C (149°F) water to Thermos
- Add malt grist to water, cap thermos and shake for 20 seconds
- Let rest for 15 minutes
- When timer is up, swirl for a few seconds then pour 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 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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