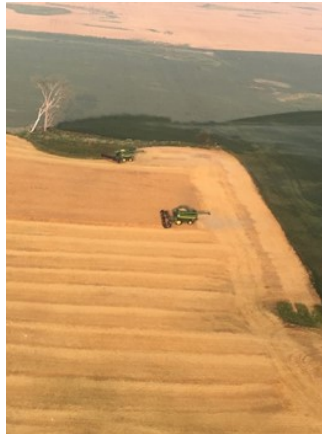




# DAKOTA VIENNA / MUNICH

Parameter	Value	Unit
Moisture	4.1	%
Friability	81.1	%
Extract FGDB	81.4	%
Extract CGDB	78.7	%
F-C Difference	2.7	%
Color	5.1	SRM
Beta Glucan	324.5	Mg/L
Soluble Protein	5.4	%
Total Protein	12.6	%
S/T	43.1	%
FAN	183.5	Mg/L
DP	90	L
Alpha Amylase	55.6	D.U.
Filtration	normal	Time
Clarity	Clear	
pH	5.8	

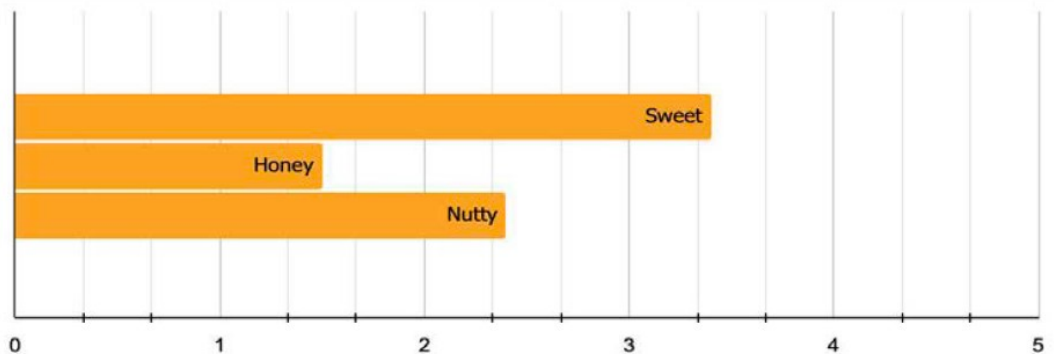


## GRAIN HISTORY

This malt was made from Copeland two-row barley that was grown by Stober Farms. Stober Farms is a 5th 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:

- 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
<b>Coarse Grind</b>	78g	14g	4g	4g
<b>Medium Grind</b>	53g	28g	11g	8g
<b>Fine Grind</b>	25g	25g	30g	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