

BAKKEN 60

CARAMEL MALT - AVG. SPEC. SHEET



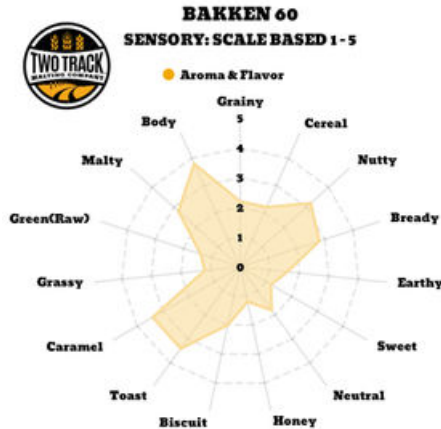
Parameter	Value	Unit
Plumps on 6/64	95.4	%
Thins on 5/64	0.5	%
Moisture	3.7	%
Friability	83.1	%
Unmodified	3.62	%
Whole Kernel	0.84	%
Extract FGDB	76.7	%
Extract CGDB	74.8	%
F-C Difference	1.85	%
Color	51	SRM
Beta Glucan	173	Mg/L
Soluble Protein	5.03	%
Total Protein	12.5	%
S/T	40.3	%
FAN	60	Mg/L
DP	44	L
Alpha Amylase	33	D.U.
Filtration	Slow	Time
Turbidity	Clear	NTU
pH	5.21	



44 DP

**76.7%
FGDB**

**Usage
Up to 10%**



BAKKEN 60

Bakken 60 is a rich, deep amber to copper specialty malt with a color range of 51–59.9° SRM. Belonging to the caramel/crystal category, it delivers pronounced sweetness, caramel, and toffee-like flavors that enhance complexity and body in finished beers.

Bakken 60 is versatile and can be used in a variety of recipes, providing both color and flavor depth. It is particularly effective in Amber Ales, Brown Ales, Porters, and darker Lagers where a full-bodied, caramel-forward profile is desired.

Sensory Highlights:

Aroma: Rich caramel, toffee, and mild burnt sugar notes

Flavor: Sweet, smooth caramel with a rounded finish

Brewing Purpose: Adds color, caramel sweetness, body, and complexity to a wide range of beer styles.



FROM THE FIELD

Two Track Malting works with two family farmer's in North Dakota. Arrow K Farms is located in Belfield ND and grows Brewski, Brewski II, and Astro varieties. Stober Farms in Goodrich, ND grows Brewski and Buzz varieties. Every kernel of grain that Two Track Malting malts is traced back to the field and the farmer who grew it.

When you work with Two Track Malting, you're sourcing directly from our multi-generational family farms. We practice soil-building, regenerative agriculture—pulling carbon from the atmosphere and returning it to the soil. Our grains are grown without irrigation and benefit from extensive crop rotation. These practices result in a more sustainable, carbon-neutral product that uses less fertilizer and herbicide—better for the environment, and better for your craft.

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 every minute. Record grist retained in each sieve. Chart below gives amount of what should be retained in each sieve for desired grind. This serves as a guide for dialing in your mill and should be done for each crop year to maintain consistency.

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	30g	20g