

FIELD TO SPIRIT

CONVERSION MALT - AVG. SPEC. SHEET



Parameter	Value	Unit
Plumps on 6/64	97.6	%
Thins on 5/64	1.91	%
Moisture	4.81	%
Friability	95.2	%
Unmodified	0.78	%
Whole Kernel	0.32	%
Extract FGDB	79.6	%
Extract CGDB	78.1	%
F-C Difference	1.5	%
Color	1.4	SRM
Beta Glucan	42	Mg/L
Soluble Protein	3.75	%
Total Protein	12.8	%
S/T	29.4	%
FAN	197	Mg/L
DP	174	L
Alpha Amylase	79	D.U.
Filtration	Normal	Time
Turbidity	Clear	NTU
pH	5.92	



1.4 SRM

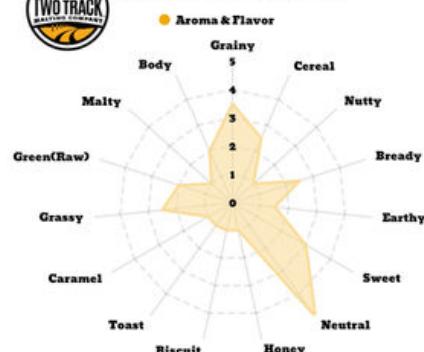
174 DP

79.6%
FGDB

Usage
Up to 100%



FIELD TO SPIRIT SENSORY: SCALE BASED 1-5



FIELD TO SPIRIT CONVERSION MALT

Field to Spirit conversion malt is crafted specifically for the craft distilling industry, offering high enzymatic activity to maximize starch conversion in the mash. With elevated diastatic power and alpha-amylase, it ensures efficient fermentable sugar production while maintaining a clean, neutral flavor profile. Kilned at a low temperature, this malt preserves key functional characteristics critical to consistent distilling performance. Brewers are also seeing benefits using Field to Spirit due to its light and neutral flavor. Designed to bring traceability and reliability to craft distilling operations, Field to Spirit allows distillers to produce spirits with consistent yields and quality, free from unwanted flavors or haze.

Sensory Highlights:

Aroma: Light, neutral grain

Flavor: Clean, subtle malt character

Brewing/Distilling Purpose: Maximizes starch conversion, ensures high fermentability, and maintains a neutral flavor base for spirits and brews.



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