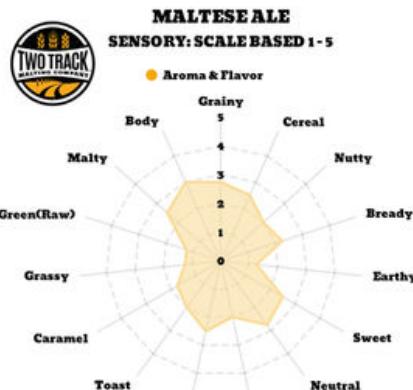


MALTESE ALE

ALE MALT - AVG. SPEC. SHEET



Parameter	Value	Unit
Plumps on 6/64	95.9	%
Thins on 5/64	1.5	%
Moisture	4.45	%
Friability	88.8	%
Unmodified	2	%
Whole Kernel	0.8	%
Extract FGDB	82.5	%
Extract CGDB	81.6	%
F-C Difference	0.85	%
Color	3.5	SRM
Beta Glucan	183	Mg/L
Soluble Protein	4.9	%
Total Protein	11.9	%
S/T	41.1	%
FAN	167	Mg/L
DP	129	L
Alpha Amylase	47	D.U.
Filtration	Normal	Time
Turbidity	clear	NTU
pH	6.01	



MALTESE ALE

Maltese Ale Malt has a warm, golden color of 3.5° SRM and delivers a smooth, sweet malt character reminiscent of classic premium English-style ale malts. Its flavor is grainy, slightly bready, with gentle cracker-like notes and a hint of mild toasting, providing subtle malt complexity without overpowering the beer.

This malt is perfect for adding depth, subtle color, and a clean, rounded malt backbone to a variety of ales, including Pale Ales, Amber Ales, and Brown Ales, enhancing the overall balance and drinkability of your beer.

Sensory Highlights:

Aroma: Sweet malt with light bready, cracker, and mild toasted undertones

Flavor: Smooth malt sweetness with subtle grain, bread, and gentle toasted notes

Brewing Purpose: Adds depth, gentle malt sweetness, slight color, and classic English-style ale character to a variety 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