

OKEFENOCKEE PALE

PALE MALT - AVG. SPEC. SHEET



Parameter	Value	Unit
Plumps on 6/64	96.9	%
Thins on 5/64	0.6	%
Moisture	4.2	%
Friability	94.5	%
Unmodified	1.3	%
Whole Kernel	0.9	%
Extract FGDB	81.2	%
Extract CGDB	80.7	%
F-C Difference	0.5	%
Color	2.3	SRM
Beta Glucan	97.0	Mg/L
Soluble Protein	4.0	%
Total Protein	12.3	%
S/T	32.5	%
FAN	159.4	Mg/L
DP	124.3	L
Alpha Amylase	57.4	D.U.
Filtration	Normal	Time
Turbidity	Clear	NTU
pH	6.0	

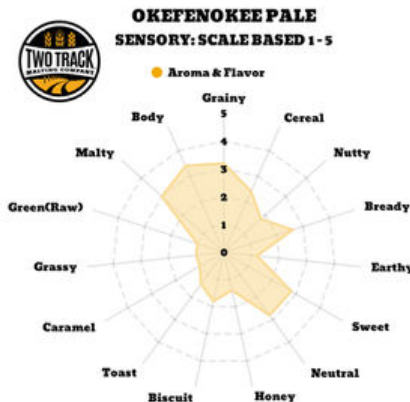


2.3 SRM

125 DP

81.2%
FGDB

Usage
Up to 100%



OKEFENOCKEE PALE MALT

Okefenokee Base Malt is a versatile base malt with a light color range of 1.8–2.7° SRM, making it suitable for a wide variety of brewing recipes. Its flavor profile offers gentle sweetness, complemented by subtle biscuit notes and a hint of nuttiness, providing a clean malt backbone for balanced beers.

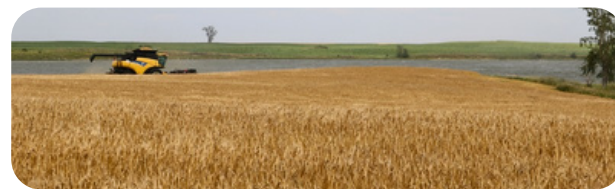
Crafted from Brewski 2-row barley, grown exclusively at Arrow K Farms and Stober Farms through a collaboration with NDSU, Okefenokee delivers plump kernels, higher efficiencies, and faster lautering. Its consistent quality ensures excellent performance across brewing styles, enhancing the character of Pale Ales, Blonde Ales, IPAs, Lagers, Amber Ales, and Brown Ales.

Sensory Highlights:

Aroma: Sweet malt with light biscuit and nutty undertones

Flavor: Gentle sweetness with subtle biscuit and nutty notes

Brewing Purpose: Provides a clean malt backbone, enhances body, improves lautering efficiency, and complements 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