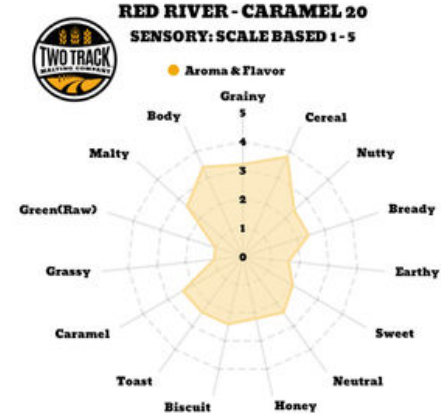


RED RIVER

CARAMEL MALT - AVG. SPEC. SHEET



Parameter	Value	Unit
Plumps on 6/64	97.7	%
Thins on 5/64	0.18	%
Moisture	4.15	%
Friability	80.2	%
Unmodified	7.08	%
Whole Kernel	2.68	%
Extract FGDB	79.7	%
Extract CGDB	77.4	%
F-C Difference	2.3	%
Color	18	SRM
Beta Glucan	197	Mg/L
Soluble Protein	4.89	%
Total Protein	12.4	%
S/T	39.3	%
FAN	87	Mg/L
DP	48	L
Alpha Amylase	40	D.U.
Filtration	Slow	Time
Turbidity	Slightly Hazy	NTU
pH	5.64	



RED RIVER

Red River Malt has a SRM of 18 and provides a golden to light amber color contribution in finished beers, along with a gentle, layered sweetness. Its flavor character leans toward honey, light caramel, and soft toffee, creating a smooth, rounded palate without the heavier roasted or burnt notes found in darker crystal malts. This malt enhances body, mouthfeel, and head retention, while contributing to color stability over time. It's best used to add depth and subtle sweetness in styles like Pale Ales, Golden Ales, Ambers, Brown Ales, and lighter Lagers.

Sensory Highlights:

Aroma: Honey, mild caramel, delicate toffee

Flavor: Soft caramel sweetness with a clean finish

Brewing Purpose: Improves body, foam stability, and adds a subtle layer of sweetness.



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