

MAL-2B

American Society of Brewing Chemists
MALT CHECK SERVICE

2/29/2012

<i>Sub #</i>	<i>Moisture (%)</i>	<i>% Extract - Fine Ground (D.B.)</i>	<i>% Extract - Coarse Ground (D.B.)</i>	<i>% Fine - Coarse Difference</i>	<i>Conversion Time (min)</i>	<i>Clarity of Wort (visual)</i>	<i>Color of Wort, 1/2" cell (ASBC)</i>	<i>Diastatic Power, Salt Ext. (Deg.)</i>	<i>Alpha-amylase, Salt Ext.</i>	<i>Soluble Protein</i>	<i>Total Malt Protein</i>	<i>Soluble/Total Protein (D.B.)</i>
B 18	4.7	80.9	80.0	0.9	7	CLEAR	2.25	160		5.15	12.3	41.9
B 22	4.7	81.1	80.1	1.0	<5	CLEAR	2.40	177	58.6	5.46	11.9	45.8
B 25	4.5	80.7	80.3	0.4			2.32	165	58.1	5.46	12.1	45.1
B 27	4.3	80.3	79.5	0.8		1	2.31	160	58.4	5.37	12.4	43.3
B 30	4.4	80.3	80.0	0.3		CLEAR	2.35	178	61.5	5.50	11.7	47.0
B 31	4.3	80.4	79.1	1.3		CLEAR	2.31	168	58.8	* 4.61	12.1	* 38.1
B 32	4.5	80.3	79.1	1.2		CLEAR	2.19	192	65.6	5.40	11.7	46.6
B 42	4.6	80.6	79.8	0.8			2.68	164	54.5	5.41	12.6	43.0
B 47	4.8	80.9	79.9	1.0	5-7	CLEAR	1.96	152	53.1	5.33	11.8	45.3
B 95	4.5	80.4	80.0	0.4	6	BRILLANTE	2.14	155	68.2	5.46	12.1	45.1
B 109	4.7	* 81.9	79.2	* 2.7	<15	CLEAR	2.11	183	77.1	5.25	11.9	44.0
B 128	4.6	80.7	80.2	0.5				181	68.7	5.50	11.9	46.0
B 129	4.3	80.6	79.5	1.1	5	CLEAR	2.10	180	59.5	5.32	11.5	44.2
B 152	4.7	81.1	80.3	0.7	7	CLEAR	2.28	172	69.6	4.85	11.6	41.7
B 156	4.5	80.7	80.0	0.7	5-7	CLEAR	2.20	157	60.0	5.42	11.8	46.0
B 158	4.2	80.4	79.4	1.0			2.50					
B 159	4.6	80.7	79.9	0.8	5-7	CLEAR	2.20	145	79.0	5.22	12.0	43.4
B 162	4.4	81.0	79.3	1.7	6		2.09	142	53.0	5.37	12.0	44.8
B 168	4.7	80.5	79.9	0.6	3	LIGHTLY HAZ	2.60			4.90	* 9.2	* 53.7
B 169	4.3	80.3	79.1	1.2	5	IGHTLY TURE	2.27	166	55.7	5.41	11.8	45.9
B 173	* 5.3	80.7	78.5	* 2.2	10.10	CLEAR	2.50			5.28	11.3	46.6

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N	20	20	21	19			20	18	17	19	19	18
Mean	4.5	80.6	79.7	0.9			2.29	166.5	62.3	5.32	11.9	44.8
Min	4.2	80.3	78.5	0.3			1.96	142	53.0	4.85	11.3	41.7
Max	4.8	81.1	80.3	1.7			2.68	192	79.0	5.50	12.6	47.0
Std	0.2	0.3	0.5	0.4			0.18	13.6	7.9	0.18	0.3	1.6

** Not Included in Mean*

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Sub #	Growth of Acrospires					Screen Assortment				NDMA (ug/kg)	Absolute Viscosity	Turbidity (NTU)	Beta Glucan wort (mg/L)
	0-1/4	1/4-1/2	1/2-3/4	3/4-1	Overgrown	On 7/64"	On 6/64"	On 5/64"	Thru 5/64"				
N	9	11	10	10	11	16	17	18	18	2	16	12	13
Mean	1.4	4.6	6.1	79.6	7.1	60.5	32.3	6.3	0.4	0.6	1.50	10.5	131.6
Min	0.0	0.0	3.0	62.0	0.0	48.7	27.0	2.9	0.1	0.1	1.44	6.7	80.0
Max	5.0	13.0	11.0	90.0	28.0	68.4	41.3	10.0	0.8	1.0	1.55	17.8	174.0
Std	1.7	4.1	2.9	8.7	9.8	4.8	4.3	1.8	0.2	0.6	0.03	4.0	26.3

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