

ODYSSEY WHISKEY MALT

FEATURES & BENEFITS

Produced in the U.S.A. from the only AMBA approved Non-GN producing barley variety available in the U.S.A

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

TYPICAL ANALYSIS

Mealy / Half / Glassy	100% / 0% / 0%
Plump	85%
Thru	1%
Moisture	4.5%
Extract FG, Dry Basis	84.0%
Protein	11.1%
S/T	40.0
Alpha Amylase	45
Diastatic Power (Lintner)	100
Predicted Spirit Yield (g/tonne)	412
Color	1.9 SRM

ITEM NUMBER

7686	Whole Kernel, 50-pound bag
7689	Preground, 50-pound bag
7868	Flour, 50-pound bag

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture.

APPLICATIONS

Single varietal base malt that can be used for all beer styles and single malt whiskey

MALT STYLE

Single varietal whiskey malt

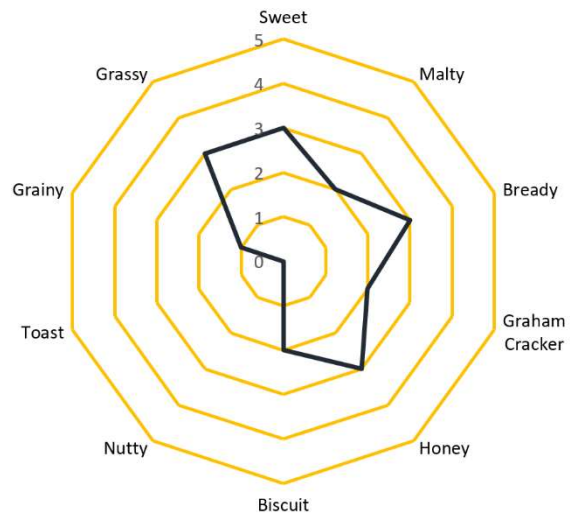
SENSORY CHARACTERISTICS

Color Contributes light golden color to wort
Flavor Sweet and bready with notes of honey

SUGGESTED USAGE RATES

Up to 100% Complex malty & grainy flavors for beer or spirits
60-90% Use with a variety of specialty malts to create complex and unique flavors in ales or malt whiskey
40% or more Convert adjuncts such as raw corn, rye, and wheat for light lagers and specialty whiskey

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

CHARACTERISTICS

- Traditional European malt profile, with moderate enzyme activity, high level of fermentability, and high PSY value
- Ideally suited for single malt whiskey, but also perfect for Pilsners and light lagers
- Non/GN producing