Cargill

Typical Malt Analysis

	Barley Type	Barley Variety	Assortment			H20	Color	Protein Max.			Extract Dry Min.			D.P. Min.	Alpha	Beta	Mash	Viscosity	Clarity
			7/64	6/64	Thru	%	ASBC	Sol	Total	S/T	FG	CG	F-C Diff.	Dg. Lint.	Amly.	Glucan	Odor	Max	Degree
			Min.	Min.	Max	Max.	Deg. Lov.						Max.		Min.	Max.			Visual
Brewers Malt																			
Cargill Two-Row Pale	Two-Row	Merit / Stein	60	25	1.5	4.5	1.5 - 2.5	5.5	12.5	45.0	80.0	79.0	1.5	110	45.0	160.0	Aro	1.50	Clear
Cargill German Pilsen	Two-Row	Manley	70	25	1.5	4.5	1.5 - 2.0	5.0	12.5	45.0	80.0	79.0	1.5	125	55.0	160.0	Aro	1.50	Clear
Cargill White Wheat	Wheat	Soft White Winter	75	20	2.0	4.5	2.6 - 3.2	6.5	12.0	45.0	82.0	81.0	1.5	120	40.0	75.0	Bread	1.50	Sl Hazy
Color / Caramel Malt																			
Cargill Munich	Two-Row	Harrington	60	35	1.5	4.5	8 - 11	6.5	12.5	45.0	80.0	79.0	1.5	70	50.0	150.0	Aro		Clear
Cargill Caramel 10	Six-Row	Robust	40	40	2.0	4.5	8 - 15				70.0						V Aro		Clear
Cargill Caramel 20	Six-Row	Robust	40	40	2.0	4.5	15 - 25				70.0						V Aro		Clear
Cargill Caramel 40	Six-Row	Robust	40	40	2.0	4.5	35 - 45				70.0						V Aro		Clear
Cargill Caramel 80	Six-Row	Robust	40	40	2.0	4.5	70 - 85				70.0						V Aro		Dark

Pauls Malt

Typical Malt Analysis

	Barley Type	H20	Color	Protein Max.			Extract	Mash	Clarity
		Max.	ASBC	Sol	Total	S/T	FG	Odor	Degree
			Deg. Lov.				Dry		Visual
Caramel Malt									
Extra Dark Crystal	Two-Row	4.0	120 - 150				75.0	Aro	Dark

Dingemans

Typical Malt Analysis

	Barley Type	Barley Variety	H20	Color	Protein Max.			Extract Dry Min.			D.P. Min.	Mash	Clarity
			Max.	ASBC	Sol	Total	S/T	FG	CG	F-C Diff.	Dg. Lint.	Odor	Degree
				Deg. Lov.						Max.			Visual
Color Malt													
Aromatic *(Amber 50)*	Two-Row	Optic	4.5	17 - 21	5.5	11.5	55.0	80.0		2.0	30	V Aro	Dark

OIO

Analysis - OIO Brand Brewers' Grains

	Moisture	Extract	As Is Color	Total Protein
			Deg. Lov.	
Barley Flakes	7	75	1.0	13
Oat Flakes	8	75	1.5	13
Rye Flakes	9	78	2.0	10
Toasted Wheat Flakes	7	80	1.0	12
Toasted Wheat	7	80	1.0	12

Castle Malt

Typical Malt Analysis

	Color Deg. Lovibond	Moisture % Max.	Extract FG Dry	Protein Total Max.	Usage Rate %
Aromatic	17 - 21	4.5	80.0	11.50	To 50
Special B	140 – 155	4.5	65.0	11.50	To 15
Biscuit	18 - 27	4.5	70.0	11.50	To 50

Crisp Malting Group

Typical Malt Analysis

	Color Deg. Lovibond	Moisture % Max.	Extract FG Dry	Mash Odor	Usage Rate %
Marris Otter	3.5 – 4.5	2.8	82.5	Aro	To 100

Thomas Fawcett & Sons

Typical Malt Analysis

	Color Deg. Lovibond	Moisture % Max.	Extract FG Dry	Mash Odor	Usage Rate %
Peated Malt	1.5 – 3.0	5.0	80.0	Peaty	1 - 10

Weyermann

Typical Malt Analysis

	Color Deg. Lovibond	Moisture % Max.	Protein Total Max.	Extract FG Dry	Mash Odor	Usage Rate %
Smoked Malt	1.7 – 2.8	5.0	11.5	81.0	Aro	To 100
Caramunich Type I	30 – 38	6.5		78.0	Aro	30 - 48
Carafa Type I	300 – 375	3.5		70.0	Aro	1 - 5
Carafa Special Type I	300 – 375	3.5		70.0	Aro	1 - 5
Pilsner	1.7 – 2.4	5.0	11.0	81.0	Aro	To 100

Briess Malt

Typical Malt Analysis

Brewer's Malt	Moisture % Max.	Color Deg. Lovibond	Protein Total Max.	Extract FG Min.	Usage Rate %
Rye	4.9	3.5-4.0	14.0	72.0	1-20
Color Malt					
Munich 10	3.0	9-12	13.0	76.0	1-30
CaraPils	5.5	1.3-1.5		73.0	1-20
Caramel Malt					
Caramel 40	5.6	35-45		75.0	1-15
Caramel 80	4.2	78-85		73.0	1-15
Caramel 120	3.5	105-125		73.0	1-15
Roasted Malt					
Victory	2.0	25-30		73.0	1-15
Special Roast	3.0	45-55		73.0	1-10
Black Malt	5.5	475-525			1-5
Black Barley	5.5	475-525			1-5

Briess

Typical Analysis

Brewers Flakes	Moisture % Max.	Extract FG Dry Basis	Protein Dry Basis	Diastatic Power Deg. Lintner	Conversion Time	Color Deg. Lovibond
Barley	9.0	70.0	12.5	Negligible	Less than 5 min.	1.4
Yellow Corn	8.0	75.0	10.0	Negligible	Less than 10 min.	0.8
Soft Red Wheat	7.0	70.0	13.5	Negligible	Less than 10 min.	2.0
Rice	7.0	60.0	10.0	Negligible	Less than 10 min.	1.0
Rye	7.0	71.0	13.0	Negligible	Less than 10 min.	3.0
Oat	7.5	70.0	14.0	Negligible	Less than 10 min.	2.5

GAMBRINUS

Typical Malt Analysis

	Available as	Plumpness			H20	Color	Extract Dry			Moisture	Kolbach	Protein	Viscosity	PH	Usage
		7/64	6/64	5/64	%	Deg. Lov.	FG	CG	F-C Diff.	% Max.	S/T ratio	Total Max.	m Pa s		Rate %
Pale	Conv. / Org.	80	15	<5	4.0 – 4.5	1.8 – 2.8	82	80	<2	4.5 – 5.0	42 – 47	10.9	1.40 – 1.60	5.8 – 6.0	To 100
Pilsner	Conv. / Org.	80	15	<5	3.5 – 4.0	1.3 – 1.8	82	80	<3	4.0 – 4.5	40 – 45	9.9	1.40 – 1.60	5.8 – 6.0	To 100
E.S.B. Pale	Conv.	80	15	<5	3.5 – 4.0	3.0 – 4.0	82	80	<2	4.5 – 5.0	42 – 47	10.9	1.40 – 1.60	5.8 – 6.0	To 100
Munich 10L	Conv. / Org.	70	20 - 25	<5	3.5 – 4.0	9.5 – 10.5	81	79	<2	5.5 – 6.0	48 – 53	10.9	1.40 – 1.60	5.5 – 5.8	To 100
Munich 30-35L	Conv.	70	20 - 25	<5	3.5 – 4.0	30 – 35	81	79	<2	5.5 – 6.0	48 – 53	10.9	1.40 – 1.60	5.0 – 5.4	To 30
Vienna	Conv.	70	25	<5	4.5	5.0 – 6.0	81	79	<2	5.5 – 6.0	48 – 53	12.0	1.40 – 1.60	5.8 – 6.0	
Honey	Conv.	70	20 - 25	<5	3.5 – 4.0	20 – 25	80	78	<2	5.0 – 6.0	55 - 60	10.9	1.40 – 1.60	4.5 – 5.0	To 20
Wheat	Conv.	70	25	<5	4.5	1.8 – 2.8	84	82	<2	3.5 – 4.5	40 - 45	12.0	1.75 – 2.25	5.8 – 6.0	To 100

Hugh Baird & Sons

Basic Malt Analysis

	Ext. C.G. Dry Basis Min. %	Moisture Max.%	Color ASBC
Marris Otter Pale Ale*	80.0	4.0	2.0 - 3.0
Light Carastan Malt	77.0	8.0	13 - 17
Carastan Malt	77.0	8.0	30 - 40
Crystal Malt	77.0	4.0	70 - 80
Chocolate Malt	--	3.0	450 - 500
Ground Black Malt	--	3.0	500 - 600
Roasted Barley	--	3.0	500 - 600

Canada malting

Basic Malt Analysis

	Ext. C.G. Dry Basis Min. %	Moisture Max.%	Color ASBC	Protein Max.%	Diastatic Power
2 Row Malt	80.0	4.1	2.0 - 3.1	12.0	125 Min.
6 Row Malt	80.0	4.1	1.5 - 1.9	12.6	125 Min.
Munich Malt	80.0	4.1	6.0 - 10.0	12.0	
Wheat Malt	86.0	4.5	3.0 - 5.0	12.3	