



MELA MALT

Rich, full and mellow. Mela malt provides a toasted biscuit flavor and a mouthfeel worthy of contemplation around a campfire.



Flip for Typical Analysis →



Mela malt is kilned at elevated temperatures to contribute bold, malt forward flavors balanced alongside slightly sweet and toasted notes.



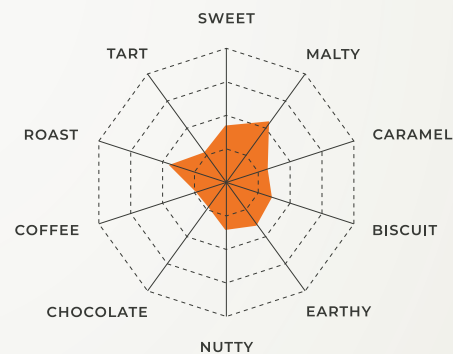
TYPICAL ANALYSIS

COLOR SRM	25.0 - 35.0
MOISTURE (%)	4.0
PROTEIN (%)	12.5
EXTRACT (%)	80.0
FLAVOR PROFILE	Malty, slightly sweet and toasted biscuit

COLOR PROFILE	Amber brown
INCLUSION RATE	Up to 40%
SUGGESTED USE	Dunkel Lager, Red Ale, IPA, Scotch Ale, Doppelbock and Dubbel
AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag



Scan to find your local warehouse and contact your sales representative



IT'S YOUR MALT.

The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes a sixth sense, a knowing when the flavor, depth, color and character of the malt is just right. It takes an intuition and an instinct that takes decades to master. We call it *soul*.

For over 85 years, it has been our passion to make perfect malt for craft brewers and distillers like you. Thank you for choosing us to be at the heart of your craft.

PACKED AND DISTRIBUTED BY



VANCOUVER, WASHINGTON

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. 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.