

Malt	Moisture	Friability	Colour	Total Protein	Soluble Protein	S/T	FAN	Coarse Extract	Fine Extract	F/C	Beta Glucan	Alpha Amylase	DP
Newdale	~5	>80.0	2.5	<11	~5.5	50	200	81	82	1	~100	~55	~120
Synergy	~5	>80.0	2.5	<11	~5.5	50	200	79	80.5	1.5	~100	~60	~130
Penhold	~5		2.5	<12	~3		70		80				
Rocky Mountain	~4	>80.0	6	<11	~5.5	50	180	80.5	81	0.5	~100	~50	~70
Kananaskis	~4	>80.0	10	<11	~5.5	50	160	80.5	81	0.5	238	~40	~80
Biscuit	~4		18				90	75	76	1	225	~20	~60
Amber	~4		50						76			~20	~60
Light Chocolate	~4		150						76			~20	~60
Chocolate	~4		300						76			~20	~60
Roasted Barley	~4		600										
Black Bear	~4		500										

These numbers are to be used as a guideline in building receipes. Due to our small batch size and that we don't blend batches there will be small variations between batches. Roasted malts may see a 20% variation in colour do to small batch roasting. Each bag will have batch specific specs for colour and friability.