Technical Data Sheet

Canada Malting Superior Pilsen Malt

Features

- Produced from selected lots of premium, Alberta-grown Copeland barley, exclusively malted at the Canada Malting Calgary Malt house.
- Low in protein and colour
- High in extract
- Balanced modification

Typical Analysis

<table>
<thead>
<tr>
<th>Colour °L</th>
<th>Moisture %</th>
<th>Protein Total</th>
<th>Extract FG</th>
<th>Extract CG</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.35 – 1.65</td>
<td>4.5</td>
<td>10.8</td>
<td>80-82</td>
<td>80.0</td>
</tr>
</tbody>
</table>

Flavour and Colour Contributions

- The Superior Pilsen is a very clean malt, without the grassy, sulphur notes common from European Pils malts.

Recipe Formulation

- Used at 100% this malt creates fantastic, clean and crisp pilsners
- This malt is perfect for any beer calling for a delicate flavour or colour, such as Saisons, Sours, and all hop forward styles
- This malt is also very popular with Distillers for Gin and Whiskey production

Storage and Shelf Life

- Store in cool, dry conditions
- Keep away from pests and odours
- Optimum shelf life within 1 year from date of manufacture

Package sizes

- 25kg bag
- 1 MT tote
- Bulk volume in various sizes (20MT – 5000MT), in trailer, railcar, vessel, lined containers

Product: Superior Pilsen Ale
Issue Date: October 5, 2017
Revision: 02
Applications

- Ingredient for brewing
- Distilling
- Food manufacturing

Certifications Available

- Produced at a HACCP certified facility
- Kosher
- Organic

Product Characteristics

- Product deliveries shall conform to the Canadian Food and Drug Act
- Produced from AMBA/BMBRI approved malting varieties
- Raw materials are tested for traces of pesticides, mycotoxins and heavy metals by a 3rd party laboratory
- All ingredients are manufactured, stored and transported in such a manner as to prevent chemical, physical, or biological contamination including pest infestation
- Product is ready to use
- Fit for human consumption
- Free of Genetically Modified materials
- Product of Canada

Allergens

- Malt products contain gluten which can cause adverse reaction for people with gluten intolerance
- Malt may be produced with Sulphur Dioxide and thus may have residual Sulphites, actual value will be reported on Certificate of Analysis at customer request

Warning

- Protect from heat source
- Excessive dust may cause skin irritation and breathing issues
- See SDS for Combustible dust hazard information

* Figures listed under Typical Analysis are subject to standard analytical deviations. They represent average values, and are not to be considered as guarantees. A Certificate of Analysis based on a specific lot will be supplied at time of shipment.