

CHILLUM PALE ALE

Our 2-Row barley gets kilned to a higher curing temperature to develop more depth of flavor in this Pale Ale Malt that tastes similar to an English Style Pale Ale malt, with nutty and toasty flavors..

Flavors

TOASTED BREAD • OVER-BAKED CRACKERS

CLOVER HONEY

3.0-3.5 SRM



Moisture	3.5-4.5%
Friability	97.2%
Extract	80.5-81.5%
β-glucan	40-60 mg/L
FAN	130-160 mg/L
Total Protein	10 -11 %
Soluble Protein	4.2-4.4 %
S/T	43-45 %
Diastatic Power	95-110 L
Alpha Amylase	40-55 D.U.

