

COOPERS PREMIUM ALE MALT

Well modified and perfectly suited for single step infusion.

FEATURES

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Coopers Premium Ale Malt is well modified and perfectly suited for single step infusion. Kilned longer, this malt adds a golden colour with a more pronounced flavour than the Pale malt. Coopers Premium Ale Malt carries sufficient enzymatic power to be used as a base malt with non-enzymatic specialty malts.



IMPORTANT

- All barley is sourced from Australian farms and is malted by Coopers Maltings and distributed by Ellerslie Hop Australia.
- 100% traceability - from barley field through all stages of the malting process and delivery.
- Produced using the latest technologies and process controls to ensure high quality, consistently malted barley.
- Min 2.5mm screen used ensuring only the plumpest grains make it into our final product.
- GMO free guaranteed.
- CCFS 22000 accredited.
- Conformance to Australian food safety regulations

PACKAGING

Liner Bag; Bags (25kg)

Bulk Bag: 400kg, 500kg, 700kg, 1000kg & bulk truck

STORAGE & SHELF LIFE

Malt should be stored in clean, cool (<22°C) dry (<35 RH %) and insect free area.

PARAMETER	UNIT	MIN	MAX
MOISTURE	%		5.0
EXTRACT %-FINE GRIND-DRY BASIS, CONGRESS	% FG	79.5	
COLOUR OF WORT	EBC	3.5	7
DIASTATIC POWDER, DRY BASIS	WK	200	
TOTAL PROTEIN, DRY BASIS	%	10	12
SOLUBLE PROTEIN, DRY BASIS	%	4.2	5.8
KOLBACH INDEX, CONGRESS	%	42	48
APPARENT ATTENUATION	%	80	84
FREE AMINO NITROGEN	mg/l	130	
FRIABILITY	%	80	
HOMOGENEITY	%	95	
ASSORTMENT	% < 2.2mm		1.0
VISCOSITY	mPa.sec		1.55
WORT BETA GLUCEN	mg/l		150
DMS PRECURSOR	ug/g		8.0
NDMA	ppb		2.5
DUST	%		0.5



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