

BOURBON MALT



COPPER DOME SERIES

PARTNERSHIP • TRADITION • PASSION

BOURBON MALT



Part of our Copper Dome series, the CMC Bourbon malt is a classic North-American distillers malt. Very high in diastatic power and alpha amylase, this malt is a real enzyme powerhouse.

FEATURES

- High enzyme strength
- Strong FAN contribution
- Clean malt character

SUGGESTED USE

- When used at low inclusion rates (2.5-5%), the CMC Bourbon Malt provides additional FAN for improved yeast performance, while greatly improving wash conversions versus commercial distillers enzymes.
- Used at higher inclusion rates of 10-15% and above, the CMC Bourbon Malt eliminates the need for use of the distillers enzymes.

STORAGE AND SHELF LIFE

- Store in cool, dry conditions, away from pests and odours
- 2 years from date of manufacture

AVAILABLE PACKAGING

- 25 kg bag, custom tote up to 1 mt
- Bulk volume: trailer, railcar, vessel, lined containers

FLAVOUR PROFILE

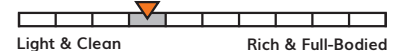
FAN



DIASTATIC POWER



SPIRIT FLAVOUR



BACTERIAL COUNT



TYPICAL ANALYSIS

DP	250 Min.
MOISTURE	7 Max.
BACTERIA	1,500,000 CFU/g
FAN	350 Min.

