

CMC 6-ROW MALT



PARTNERSHIP • TRADITION • PASSION

CMC 6-ROW MALT



While 6-Row malt is largely a legacy of 20th century brewing, Canada Malting has worked hard to continue to source premium Canadian 6-Row for brewers who recognize the benefits of this traditional malt and its higher enzymatic power.

FEATURES

- Slightly higher colour and increased biscuit notes than the CMC 2-Row
- Higher enzymes, creating a fully converted wort, which drops to a low AE during fermentation, yielding a dry but flavourful beer.

SUGGESTED USE

- The 6-Row malt is an excellent ingredient for brewing, distilling and food manufacturing.
- Perfect for pre-prohibition style lagers, the CMC 6-Row is great for any style of beer made with significant portions of unmalted grains, while its slightly elevated colour yields a golden tone.
- This traditional base malt yields a golden tone when used on its own, and can be used at up to 100% of the grist.

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

FLAVOUR INTENSITY



ENZYME ACTIVITY



MALT PROTEIN



TYPICAL ANALYSIS

COLOUR °L	1.9 – 2.5
PROTEIN	13.0 Max.
EXTRACT CG	78.5 Dry Min.
PLUMPS	75% Min.

