

# CMC 6-ROW MALT



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# 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 recognise 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 SRM	1.9 - 2.5
MOISTURE %	4.5
PROTEIN %	13.0
EXTRACT %	80.0
PLUMP %	75.0
DP	150

