

# EMPIRE MALT

100% New York State Grown

TYPICAL ANALYSIS



Named after the great state the barley was grown in, and bearing the image of one of the most iconic buildings in the world, Country Malt is proud to present Empire Malt. Empire Malt is a well modified UK style pale ale 2 row malt, made from 100% New York barley, grown in Champlain and the Finger Lakes areas of New York. It features low protein and a bold biscuity flavor. With Empire Malt, The Country Malt Group is working to meet the growing demand for regional specific brewing ingredients while looking to restore the state of New York as a premium growing area for malting barley.

Measurement	ASBC
Lovibond °L	3.28
Moisture (%)	3.8
Protein (ppm)	10.74
Extract FG Dry Min (%)	81.5
DP (U/ml)	105
S/T Ratio (%)	50

## Additional Details

Suggested Use	Base malt for all beer styles
Rate	Up to 100% of the grist
Available Packaging	Super sacks, 55lb bags
Shelf Life	1 year under proper storage conditions
Additional Information	Limited supply

**PROUD SUPPORTER OF THE NEW YORK STATE  
FARM BREWING INITIATIVE**