



CERTIFICATE OF ANALYSIS

CASCADIA WHITE WHEAT

CASWW-0001

IDENTITY	GRAIN VARIETY & TYPE:	LOCALE & FARMER:	HARVESTED	RECIPE & MALTING PARTNER:	MALTED:
	WSU Ryan, Soft White Spring Wheat	Diamond-S Farms, Colton, Washington	August 23, 2020	Pale, Montana Craft Malt	March 5, 2021
	GRAIN CERTIFICATIONS & OTHER ECO-ATTRIBUTES:	Salmon-Safe; Dry Farmed; Direct Seeded; Promotes Crop Rotation			

ANALYSIS	Color (°SRM) 1.69	Soluble Protein 3.80
	Moisture (%) 5.14	Total Protein -
Extract, FGDB (%) 83.5	S/T Protein -	
Extract, CGDB (%) 82.4	pH 6.10	
Friability (%) -	Diastatic (°Lintner) 121.00	
Assortment, >7/64 -	α-Amylase (DU) 10.1	
Assortment, >6/64 96.8	FAN (mg/L) 90.3	
Assortment, Thru 0.4	β-Glucan (mg/L) 80.0	
	Total Phenols (ppm)	

Top notch third party testing provided by: Montana State University

SINGLE ORIGIN	SMALL BATCH	FAMILY FARMS	CONSERVATION
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Each of our malts is a single origin snapshot of time, place, and varietal. Our investment in identity preservation and small batch malting allows you to trace unique qualities and flavors straight back to specific fields of origin. Most importantly, you'll like what you see when you get there. Each pound of malt we sell supports premium crop opportunities for family farms looking to fund conservation projects at a landscape scale. We all have a lot of rewarding work ahead of us.

For current availability, visit us on the web: www.mainstemmalt.com/malt-sales

Ask questions or place an order: sales@mainstemmalt.com

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