



# CERTIFICATE OF ANALYSIS

## CASCADIA PALE

CASPA-0012

IDENTITY	GRAIN VARIETY & TYPE:	FARM & LOCALE:	HARVESTED	RECIPE & MALTING PARTNER:	BLEND %	MALTED:
	MSU Buzz, 2-Row Spring Barley	Idaho	2022	Pale, Montana Craft Malt	5%	June 20, 2023
	LCS Genie, 2-Row Spring Barley	Diamond-S Farms, Colton, Washington	September 7, 2022	Pale, Montana Craft Malt	1%	April 20, 2023
	LCS Genie, 2-Row Spring Barley	Diamond-S Farms, Colton, Washington	September 7, 2022	Pale, Montana Craft Malt	1%	April 25, 2023
	LCS Genie, 2-Row Spring Barley	Diamond-S Farms, Colton, Washington	September 7, 2022	Pale, Montana Craft Malt	43%	June 30, 2023
	LCS Genie, 2-Row Spring Barley	Diamond-S Farms, Colton, Washington	September 7, 2022	Pale, Montana Craft Malt	42%	July 9, 2023
	LCS Genie, 2-Row Spring Barley	H.T. Rea Farms, Freewater, Oregon	August 16, 2022	Pale, Montana Craft Malt	1%	March 7, 2023
	LCS Genie, 2-Row Spring Barley	H.T. Rea Farms, Freewater, Oregon	August 16, 2022	Pale, Montana Craft Malt	1%	March 20, 2023
LCS Genie, 2-Row Spring Barley	H.T. Rea Farms, Freewater, Oregon	August 16, 2022	Pale, Montana Craft Malt	6%	June 13, 2023	
GRAIN CERTIFICATIONS & OTHER ECO-ATTRIBUTES:		Salmon-Safe; Dry Farmed; Direct Seeded; Promotes Crop Rotation				

ANALYSIS	<b>Color (°SRM)</b> 2.78	<b>Soluble Protein (%)</b> 3.81
	<b>Moisture (%)</b> 4.78	<b>Total Protein (%)</b> 11.7
	<b>Extract, FGDB (%)</b> 81.7	<b>S/T Protein (%)</b> 32.64
	<b>Extract, CGDB (%)</b> 81.4	<b>pH</b> -
	<b>Friability (%)</b> 95.4	<b>Diastatic (°Lintner)</b> 131.72
	<b>Assortment, &gt;7/64</b> -	<b>α-Amylase (DU)</b> 58.0
	<b>Assortment, &gt;6/64</b> 98.5	<b>FAN (mg/L)</b> 156.4
	<b>Assortment, Thru</b> 0.1	<b>β-Glucan (mg/L)</b> 52.0
		<b>Total Phenols (ppm)</b>

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](http://www.mainstemmalt.com/malt-sales)

Ask questions or place an order: [sales@mainstemmalt.com](mailto:sales@mainstemmalt.com)

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