



CERTIFICATE OF ANALYSIS

CASCADIA PALE

CASPA-0013

IDENTITY	GRAIN VARIETY & TYPE:	FARM & LOCALE:	HARVESTED	RECIPE & MALTING PARTNER:	BLEND %	MALTED:
	LCS Genie, 2-Row Spring Barley	Diamond-S Farms, Colton, Washington	2023	Pale, Montana Craft Malt	100%	October 17, 2023
	GRAIN CERTIFICATIONS & OTHER ECO-ATTRIBUTES: Salmon-Safe; Dry Farmed; Direct Seeded; Promotes Crop Rotation					

ANALYSIS	Color (°SRM) 2.69	Soluble Protein (%) 3.74
	Moisture (%) 4.63	Total Protein (%) 12.6
	Extract, FGDB (%) 78.5	S/T Protein (%) 29.6
	Extract, CGDB (%) 0.0	pH -
	Friability (%) 90.6	Diastatic (°Lintner) 150.0
	Assortment, >7/64 -	α-Amylase (DU) 48.1
	Assortment, >6/64 98.4	FAN (mg/L) 148.6
	Assortment, Thru 0.3	β-Glucan (mg/L) 126.0
		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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