



# CERTIFICATE OF ANALYSIS

## EVERGREEN PALE

EVPAL-0004

| IDENTITY                                     | GRAIN VARIETY & TYPE:          | LOCALE & FARMER:   | HARVESTED         | RECIPE & MALTING PARTNER: | MALTED:           |
|--|--------------------------------|--|-------------------|---------------------------|-------------------|
|  | LCS Genie, 2-Row Spring Barley | Horlacher Farms, Latah, Washington                             | September 4, 2019 | Pale, Montana Craft Malt  | February 11, 2021 |
|  | LCS Genie, 2-Row Spring Barley | Horlacher Farms, Latah, Washington                             | September 4, 2019 | Pale, Montana Craft Malt  | February 15, 2021 |
|  | LCS Genie, 2-Row Spring Barley | Warren Farms, Waitsburg, Washington                            | August 22, 2019   | Pale, Montana Craft Malt  | August 16, 2021   |
|  | WSU Lyon, 2-Row Spring Barley  | H.T. Rea Farms, Walla Walla, Washington                        | August 18, 2019   | Pale, Montana Craft Malt  | March 16, 2021    |
|  | WSU Lyon, 2-Row Spring Barley  | H.T. Rea Farms, Walla Walla, Washington                        | August 18, 2019   | Pale, Montana Craft Malt  | April 15, 2021    |
|  | WSU Lyon, 2-Row Spring Barley  | H.T. Rea Farms, Walla Walla, Washington                        | August 18, 2019   | Pale, Montana Craft Malt  | June 9, 2021      |
| GRAIN CERTIFICATIONS & OTHER ECO-ATTRIBUTES: |                                | Salmon-Safe; Dry Farmed; Direct Seeded; Promotes Crop Rotation |                   |                           |                   |

| ANALYSIS               | Color (°SRM) 2.35      |                        | Soluble Protein 4.29        |                   |
|------------------------|------------------------|------------------------|-----------------------------|-------------------|
|                        | Moisture (%) 4.25      | Extract, FGDB (%) 82.5 | Total Protein 11.8          | S/T Protein 36.3% |
| Extract, CGDB (%) 82.0 | Friability (%) 87.7    | pH 5.83                | Diastatic (°Lintner) 126.38 |                   |
| Assortment, >7/64 -    | Assortment, >6/64 94.6 | α-Amylase (DU) 51.1    | FAN (mg/L) 165.3            |                   |
| Assortment, Thru 0.2   |                        | β-Glucan (mg/L) 143.6  | Total Phenols (ppm)         |                   |

Top notch third party testing provided by: Montana State University

| SINGLE ORIGIN | SMALL BATCH | FAMILY FARMS | CONSERVATION |
|---------------|-------------|--------------|--------------|
|---------------|-------------|--------------|--------------|

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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