



**Mountain Malt is a family-owned integrated Idaho farm and Malt House that specializes in premium 2-row malt barley. As part of the Farm-to-glass movement, we source malt directly from the farm to you, instead of large conglomerate competitors.**

LAB ANALYSIS	STANDARD 2-ROW	PILSNER 2-ROW	MOUNTAIN VIENNA
Moisture % (AOAC 925 10)	< 4.5%	< 4.5%	≥ 4.5%
Diastasic Power (ASBC Malt6)	> 120	> 120	> 120
Fan	< 180	< 180	< 180
Color (Lovibond/ ASBC)	1.8 - 2.1	1.5 - 1.7	2.7 - 3.8
Protein	10.5 - 11.5	10.5 - 11.5	10.5 - 11.5
Extract FG Min	≥ 81%	≥ 81%	≥ 80%
Alpha Amylase	< 120	< 120	< 120
Betaglucans	<110	<110	<110
Flavor Profile	Malty, sweet and clean	Crisp and clean, with a delicate malt note	Malty, honey, light nut
Visual Profile	Light straw with golden hues	Light straw with yellow hues	Golden/light orange hues
Preferred use	All styles of beer	Great for lagers and ales	Great for lagers and ales
Origin	S.E. Idaho	S.E. Idaho	S.E. Idaho

For best results, store Mountain Malt in a low humidity and pest free storage facility or room, maintain overall temperature no higher than 90°F  
 Best if used within 6 months or purchase.

\* Primary contact for sales is:  
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\* Quality and brewing questions/help contact  
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