



Center for Craft
Food & Beverage

Prepared For: Great Lakes Malting Company, Traverse City, Michigan

Description	Moisture	Extract	Color	Diastatic	Alpha
	%	FGDB %	°SRM	Power °L	Amylase D.U.
Munich Malt	3.3	78.7	7.51	67	39.6
Vienna Malt	4.4	79.8	5.05	103	47.1
Pale Malt	4.4	80.1	2.64	101	61.5
Pilsner Malt	4.3	80.9	2.01	110	62.8
Malted Spelt	5.0	84.1	2.5	146	44.9
Malted Rye	6.4	88.4	4.3	151	52.7
Malted Soft White Wheat	6.0	85.2	2.4	205	33.5