



Product Information & Typical Malt Analysis

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# LAMONTA

American-Style  
Foundation Malt

Plump .....	98.7%	Protein .....	10.5 - 11.0%
Thru .....	0.3%	S/T .....	43 - 44%
Moisture .....	4.0%	Alpha Amylase .....	60
Extract FG, Dry Basis .....	81.0%	FAN (mg/L) .....	200
Extract CG, Dry Basis .....	79.2%	DP (Lintner) .....	140 - 160
Beta Glucan (mg/L) .....	60 - 80	Color (SRM) .....	3.0 - 3.3
pH .....	5.8	Variety .....	Full Pint

### Characteristics & Applications

The new standard for brewing pale ales and British specialty beers; Lamonta is a complex North American craft malt that is golden, sweet, and slightly biscuity.

### Storage & Shelf Life

Store in a temperate, low humidity, pest-free environment at temperatures of <90 °F. Much like fresh bread going stale, improperly stored/-exposed malts will easily lose freshness and flavor. Please use whole-kernel malts within 18 months of the “freshly-malted” date.

Our one-of-a-kind kilning process produces malt that is crisper (but more rich) than conventional malt. To achieve the best possible extract and flavor, please consider using at least a .040” mill setting to maintain a fine crush on our malt.



- ★ No whole kernels
- ★ All kernels broken into at least three pieces
- ★ Starch exposure is critical

The data listed under analysis is subject to standard analytical deviation. Each batch is analyzed in-house and independently tested by the Center for Craft Food & Beverage at Hartwick College. The product information contained herein is correct and to the best of our knowledge.