



Product Information & Typical Malt Analysis

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OPAL 22

Graham & Cocoa Malt

Plump	98.6%	Protein	10.5 - 11.0%
Thru	0.3%	S/T	43 - 44%
Moisture	3.1%	Alpha Amylase	45
Extract FG, Dry Basis	78.4%	FAN (mg/L)	200
Extract CG, Dry Basis	77.6%	DP (Lintner)	70 - 80
Beta Glucan (mg/L)	80	Color (SRM)	20 - 25
pH	5.7	Variety	Full Pint

Characteristics & Applications

Opal 22 packs in heaps of lightly-toasted, graham and chocolate flavor - just think: S'mores around the campfire minus the marshmallow. Use anywhere from 0-100% to add even more depth to your grain bill.

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