



Product Information & Typical Malt Analysis

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DELTON

Pilsner-Style
Foundation Malt

Plump	98.7%	Protein	10.5 - 11.0%
Thru	0.3%	S/T	43 - 44%
Moisture	4.8%	Alpha Amylase	70
Extract FG, Dry Basis	81.0%	FAN (mg/L)	200
Extract CG, Dry Basis	79.2%	DP (Lintner)	180 - 200
Beta Glucan (mg/L)	60 - 80	Color (SRM)	1.7 - 1.9
pH	5.9	Variety	Full Pint

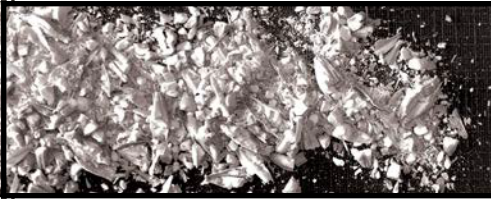
Characteristics & Applications

Pelton is the perfect choice for crafting premium lagers, light ales, farmhouse, and wild beers. It produces a complex, slightly-grassy, and crisp wort through which our terroir is pronounced...rustic, yet refined.

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