



Product Information & Typical Malt Analysis

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GATEWAY

Under-modified
Wind-Malt

Plump	98.7%	Protein	10.5 - 11.0%
Thru	0.3%	S/T	49 - 40%
Moisture	7.5%	Alpha Amylase	100
Extract FG, Dry Basis	81.2%	FAN (mg/L)	200
Extract CG, Dry Basis	79.2%	DP (Lintner)	220 - 240
Beta Glucan (mg/L)	500	Color (SRM)	1.2 - 1.3
pH	5.9	Variety	Full Pint

Characteristics & Applications

“Wind-malt” is a long-forgotten style of Belgian malt that was allowed to air-dry in the lofts of barns. To our knowledge, it has never been produced commercially in North America. We’ve revived it with “Gateway,” a malt that is bursting with the aroma of fresh-cut hay while being nearly translucent in color. Gateway is perfectly-suited for decoctions, step mashing, and is the missing ingredient when brewing historic styles of beer.

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