



Certificate of Analysis

Variety: Copeland **Type:** C30
Batch Number: B03-011
Crop year: 2015
Growing region: Skagit Valley Washington

Assortment, 7/64 - 6/64 - thru %	73-26-1	Total Protein, %	10.5
Moisture, %	6.7	Soluble Protein, %	4.3
Extract, F.G. Dry %	80.9	Diastatic Power, °Lintner	68
Extract, C.G. Dry %	79	Alpha Amylase, DU	17.4
F/C Difference	1.7	FAN, mg/L	240
Color, °Lovibond	46.45	Beta Glucan, mg/L	191
Viscosity, cP	na	Friability, %	35

Low Protein Benefit: The maritime climate and rich soils of Washington's Skagit Valley make possible the growing of low protein American and European varieties. bred specifically for all malt brewing and unique flavors.

Moderate enzyme package: Careful regulation of the enzyme potential during malting allows the brewer greater control over enzyme activity and wort composition including FAN and foam.

Grist: Assortment information and grist analysis should be used to optimize the milling process and realize the full extract potential of the malt. Complimentary grist analysis is available through Skagit Valley Malting upon request.

Storage and Shelf Life: Malt character and performance are affected by storage conditions. A shelf life of 12 to 18 months is typical for malts stored in tightly closed containers and held in a cool <70F, dry, pest free environment.

