

Brewers Oat Flakes

TYPICAL ANALYSIS

Moisture	7.5%
Extract FG Dry Basis	70.0%
Protein Dry Basis.....	14.0%
Diastatic Power °Lintner	negligible
Conversion Time	<10 min
Color	2.5 °Lovibond (Degree Lovibond, Series, 52, ½" Cell)

INGREDIENTS

Oats; May Contain **Wheat**

ITEM NUMBER

7572 50-pound multi-wall paper bags

KOSHER CERTIFICATION

UMK Pareve

STORAGE AND SHELF LIFE

Best if used within 3 months from date of manufacture.
Store in a dry area at temperatures of <90 °F.
Handle with care to avoid breaking the flakes.

CHARACTERISTICS / APPLICATIONS

- Brewers Oat Flakes have been produced specifically for brewing, developing characteristics necessary for easy and efficient use in a brewhouse. The process of gelatinizing makes the starches readily soluble and digestible by the naturally occurring enzymes in barley malt. This allows the flakes to be incorporated directly into the mash with other grains.
- Because flakes have a large surface area and are pre-cooked, they hydrate and disintegrate quickly. Filtration time will be normal.
- There is no need to mill Oat Flakes. However, they can be put through the mill if that is the easiest means of adding them to the mash.
- Oat Flakes have been dehulled before being cooked and flaked. Although the flakes are readily attacked by the malt enzymes, yield will be slightly lower than with other Pregelatinized Flakes.
- Oat Flakes have a very distinctive “sticky” mouthfeel which is noticeable even when used in small amounts.
- Use 5-25% of the total grist for an Oatmeal Stout.
- Use a small percentage in Belgian Wit Beers.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.