



OiO Barley Flakes



1.2 EBC

1.0 °L

Ideal for: All beer styles

Mash-ready barley flakes will lend a rich, grainy taste and will increase head retention, creaminess, and body. Infrared roasting gives these flakes their unique toasted flavor. Can be used in amounts of up to 40 percent of grist total.

2014-15 Specifications

Assortment >6/64 Thru		H ₂ O Max.	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amyl. Min.	Beta Glucan Max.
Min.	Max.		Sol	Total	S/T	FG	CG	F-C Diff. Max.			
-	-	7.0	-	13.0	-	75.0	-	-	-	-	



The information contained herein is believed to be true and accurate. However, the statements, technical information and recommendations are made without any guarantee. WE MAKE NO WARRANTY WITH RESPECT TO THE GOODS, WHETHER EXPRESS OR IMPLIED OR STATUTORY OR BY COURSE OF DEALING, COURSE OF PERFORMANCE, USAGE OF TRADE OR OTHERWISE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE OR NON-INFRINGEMENT, OR THE ABSENCE OF LATENT OR OTHER DEFECTS, WHETHER OR NOT DISCOVERABLE. We disclaim all liability in connection to the use of the goods or information contained herein, whereas such risks are assumed by the buyer. The information contained herein is subject to change without notice.

