



# 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.

## Specifications

| Assortment >6/64 Thru |      | H <sub>2</sub> 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             | -  | -              | -                   | -                |                  |

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