

How to use Gingerbread Cookie infusion malt:

The percentage of **Gingerbread Cookie infusion malt** inclusion in your malt bill should fall between 30% - 60%. The diastatic power of the malt is medium, so we recommend the inclusion of a good enzymatic malt as well as yeast nutrient to ensure yeast vigour during fermentation.

The **Gingerbread Cookie** character of this malt is very present – bold cinnamon and ginger in a lovely balance with other spices. If you plan to include other strong malt additions (roast malts or specialty malts with a lot of malt character) I'd suggest to play with the upper end of the inclusion recommendation so **Gingerbread Cookie** notes remain very present. If the intention is to brew a more delicate beer, the lower end of the recommendation range will be ample.

Similarly with hop additions, I would advise to keep them moderate so you don't cover up the true star of the show – the **Gingerbread Cookie infusion malt!** 🍪

Keep in mind that the gelatinization temperature of the **Gingerbread Cookie infusion malt** is 64°C. Therefore, a beta-amylase rest at 64-65°C for optimal saccharification is recommended.

Prepare yourself to create something totally unique! Good luck and enjoy your brew day!

Cheers,
Cristal



Gingerbread Cookie Infusion Malt



MALT ANALYSIS

Variety: 2 Row Spring 100%

Lot NR: 229775

Best before date: March 2024

Usage rate: up to 60% of the grain bill

May contain traces of: Cinnamon, Clove, Allspice, Black pepper, Nutmeg and Ginger

	PARAMETERS	RESULTS
1	Extract	78,20 %
2	EBC colour	4,30 EBC
3	Post boil colour	6,20 EBC
4	Total protein	9,10 %
5	Soluble protein	3,50 %
6	Wort Viscosity	1,49 cP
7	Beta-glucans	101,00 mg/l
8	Enzymatic activity	Medium
9	Gelatinization temperature	64°C

