



Flava-malt™

Natural Plated Malt Flavors

Commercially Available Flavors:

Product Name	PXM SKU	TTB Number
Natural Lime WONF Flava-malt	24060401	ESSFF-57
Natural Ripe Raspberry Type Flava-malt	24040502	ESSFF-57
Natural Pineapple Type Flava-malt	22120604	ESSFF-41
Natural Mango Type Flava-malt	22120605	ESSFF-38
Natural Lemon WONF Flava-malt	22120601	ESSFF-37
Natural Chocolate Type Flava-malt	22120609	ESSFF-35

Flava-malt™ Recommended Application:

Usage guide: 1/8 to 1/4 lb of plated flavor per barrel of beer.

1. Determine amount of plated flavor to be used for your recipe. Usage guide is advisory and actual product needed will vary depending on recipe and sensory requirements.
2. Proceed with brewing recipe, when process gets to the post fermentation stage, add calculated amount of plated flavor to fermentation vessel or maturation tank, just as you would with dry hopping (demonstrated below).
3. Flavors added at this stage, at temperatures less than 70F will help to keep flavors in the beer, and avoid the volatilization of flavor compounds that may occur with flavor additions at earlier stages of the brewing process.
4. Proceed with process through filtration: filters, whirlpool, or allow any residue to settle naturally.
5. Product is now ready to send to packaging.