



CRAFT BREWING PRODUCT RANGE			TYPICAL ASBC ANALYSIS								ATTRIBUTES
PRODUCT NAME	WHOLE	CRUSHED	MOISTURE MAX	EXTRACT TYPICAL	COLOUR RANGE		TOTAL PROTEIN RANGE		S/T RANGE		
BASE MALTS											
FINEST MARIS OTTER® ALE MALT	✓	✓	3.5	81.5	2.5	3.3	8.0	10.0	43	48	The consistently reliable Maris Otter® continues to provide the qualities expected by the brewer
EXTRA PALE MARIS OTTER® MALT	✓	✓	4.5	81.5	1.5	2.0	8.0	10.0	43	48	Lower colour version of Maris Otter® Ale Malt suitable for lager and golden ale brewing
CHEVALLIER® HERITAGE MALT	✓	✓	3.5	80.0	2.5	3.3	11.3		50		First malted in the 1820s, Chevallier® provides rich malty flavours to heritage and modern beer styles
BEST ALE MALT	✓	✓	3.5	82.0	2.5	3.3	8.8	10.3	43	48	The principal ingredient in cask and bottled ales, porters and stouts
EXTRA PALE MALT	✓	✓	4.5	82.0	1.5	2.0	8.8	10.3	43	48	Lower colour version of Best Ale Malt suitable for lager and golden ale brewing
EUROPILS MALT	✓	✓	4.5	81.5	1.5	2.0	9.4	11.0	38	42	Traditional European-style malt suitable for all pilsner types
GERMAN PILSEN MALT	✓	✓	4.5	81.5	1.5	2.0	10.0	11.0	38	42	Pilsen Malt produced at our Tivoli maltings in Hamburg suitable for continental-style brewing processes
CLEAR CHOICE MALT® ALE	✓	✓	4.0	81.5	3.0	4.0	9.0	11.3	42	52	Free from polyphenols thus reducing the risk of haze formation, increasing shelf life and reducing cold conditioning costs
CLEAR CHOICE MALT® EXTRA PALE	✓	✓	4.5	81.5	1.5	2.2	9.0	11.3	42	52	
VIENNA MALT	✓	✓	4.5	80.0	2.5	4.2	8.8	10.3			Vienna Malt is produced on a conventional kiln and provides a light golden hue
COLOURED MALTS											
AMBER MALT	✓	✓	2.0	73.0	23.0	85.0					Gives a dry, biscuity flavour to ales and provides red hue
BROWN MALT	✓	✓	2.0	73.0	45.7	57.0					Provides a smoothness to porters and other dark beers
LOW COLOUR CHOCOLATE MALT	✓	✓	2.0	72.0	166.5	249.5					A lighter version of our Chocolate Malt
CHOCOLATE MALT	✓	✓	2.0	72.0	351.5	436.5					Gives dry, toasty flavours to rich, dark beers
BLACK MALT	✓	✓	2.0	71.0	457.0	582.0					Used to provide full, rich flavour to range of darker beer styles
ROAST BARLEY	✓	✓	2.0	71.0	457.0	582.0					Provides characteristic sharp, bitter flavour to stouts and some porters
EXTRA LIGHT CRYSTAL (CRYSTAL 100)	✓	✓	5.5	72.0	38.2	45.7					Provides sweet flavours and a light golden hue
LIGHT CRYSTAL (CRYSTAL 150)	✓	✓	5.0	72.0	60.8	68.4					Provides sweet, caramel flavours and a golden hue
MEDIUM CRYSTAL (CRYSTAL 240)	✓	✓	3.5	71.0	93.0	110.0					Used to adjust colour and flavour of ales, giving deep golden to red hues
DARK CRYSTAL (CRYSTAL 400)	✓	✓	3.0	71.0	159.0	182.0					Used to adjust colour and flavour of ales, giving red to deep red hues
CRYSTAL RYE MALT	✓	✓	5.0	71.0	83.5	166.5					Used to provide colour and spicy flavour
CARA GOLD MALT	✓	✓	6.5	74.0	5.4	17.2					Provides the opportunity to add body to beer with little impact on colour
CARA MALT	✓	✓	6.0	73.0	9.9	13.7					Used to adjust colour and flavour of light coloured beers
SPECIALITY MALTS											
LIGHT MUNICH MALT	✓	✓	4.5	79.0	6.7	10.8	10.0	11.3			Vienna and Munich malts are produced on a conventional kiln and provide light golden through to orange hues
DARK MUNICH MALT	✓	✓	4.5	79.0	14.8	19.3	10.0	11.3			
DEXTRIN MALT	✓	✓	7.0	80.0	1.3	1.7	8.8	12.5	30	40	Used to provide extra body to beer and to improve head retention
WHEAT MALT	✓	✓	6.5	84.0	1.5	2.5	12.5		43	52	Even when used in small quantities will improve foam and head retention in all beers
RYE MALT	✓	✓	6.0	86.5	5.4	13.7	10.0		42	52	Provides spicy complexity to ales and lagers
NAKED OAT MALT	✓	✓	5.5	65.0	1.3	3.4	17.0		14	17	Used in oatmeal stout, but can also provide smooth finish to ales
FLOOR MALTS											
ORGANIC MALTS											
ORGANIC ALE MALT	✓	✓	4.0	81.5	2.3	3.3	10.6		42	50	Malts produced from organic barley with full supply-chain traceability guaranteed
ORGANIC EXTRA PALE MALT	✓	✓	4.5	81.5	1.5	2.2	10.6		42	50	
ORGANIC CRYSTAL	✓	✓	5.0	72.0	165	190					
NON-MALTED CEREALS											
TORREFIED WHEAT	✓	✓	10.0	82.0							Pre-cooked, non-malted cereals provide the brewer with the opportunity for product differentiation. Flaked products can be added directly to the mash without the need for milling.
TORREFIED BARLEY	✓	✓	8.0	81.0							
FLAKED TORREFIED BARLEY		(Flaked)	10.0	81.0							
FLAKED TORREFIED MAIZE		(Flaked)	8.5	86.5							
FLAKED TORREFIED RICE		(Flaked)	8.5	80.5							
FLAKED TORREFIED OATS		(Flaked)	11.0	77.0							