



| CRAFT BREWING PRODUCT RANGE | | | TYPICAL EBC ANALYSIS | | | | | | | | ATTRIBUTES |
|-----------------------------------|-------|----------|----------------------|-----------------|--------------|------|---------------------|------|----------|----|---|
| PRODUCT NAME | WHOLE | CRUSHED | MOISTURE MAX | EXTRACT TYPICAL | COLOUR RANGE | | TOTAL PROTEIN RANGE | | KI RANGE | | |
| BASE MALTS | | | | | | | | | | | |
| FINEST MARIS OTTER® ALE MALT | ✓ | ✓ | 3.5 | 81.5 | 5.5 | 7.5 | 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 | 2.8 | 4.0 | 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 | 5.5 | 7.5 | 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 | 5.5 | 7.5 | 8.8 | 10.3 | 43 | 48 | The principal ingredient in cask and bottled ales, porters and stouts |
| EXTRA PALE MALT | ✓ | ✓ | 4.5 | 82.0 | 2.8 | 4.0 | 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 | 2.8 | 4.0 | 9.4 | 11.0 | 38 | 42 | Traditional European-style malt suitable for all pilsner types |
| GERMAN PILSEN MALT | ✓ | ✓ | 4.5 | 81.5 | 3.5 | 4.5 | 9.5 | 12.0 | 37 | 43 | Pilsen Malt produced at our Tivoli maltings in Hamburg suitable for continental-style brewing processes |
| CLEAR CHOICE MALT® ALE | ✓ | ✓ | 4.0 | 81.5 | 6.5 | 8.5 | 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 | 2.8 | 4.5 | 9.0 | 11.3 | 42 | 52 | |
| VIENNA MALT | ✓ | ✓ | 4.5 | 80.0 | 5.5 | 10.0 | 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 | 60 | 85 | | | | | Gives a dry, biscuity flavour to ales and provides red hue |
| BROWN MALT | ✓ | ✓ | 2.0 | 73.0 | 120 | 150 | | | | | Provides a smoothness to porters and other dark beers |
| LOW COLOUR CHOCOLATE MALT | ✓ | ✓ | 2.0 | 72.0 | 440 | 660 | | | | | A lighter version of our Chocolate Malt |
| CHOCOLATE MALT | ✓ | ✓ | 2.0 | 72.0 | 930 | 1155 | | | | | Gives dry, toasty flavours to rich, dark beers |
| BLACK MALT | ✓ | ✓ | 2.0 | 71.0 | 1210 | 1540 | | | | | Used to provide full, rich flavour to range of darker beer styles |
| ROAST BARLEY | ✓ | ✓ | 2.0 | 71.0 | 1210 | 1540 | | | | | Provides characteristic sharp, bitter flavour to stouts and some porters |
| EXTRA LIGHT CRYSTAL (CRYSTAL 100) | ✓ | ✓ | 5.5 | 72.0 | 100 | 120 | | | | | Provides sweet flavours and a light golden hue |
| LIGHT CRYSTAL (CRYSTAL 150) | ✓ | ✓ | 5.0 | 72.0 | 160 | 180 | | | | | Provides sweet, caramel flavours and a golden hue |
| MEDIUM CRYSTAL (CRYSTAL 240) | ✓ | ✓ | 3.5 | 71.0 | 245 | 290 | | | | | Used to adjust colour and flavour of ales, giving deep golden to red hues |
| DARK CRYSTAL (CRYSTAL 400) | ✓ | ✓ | 3.0 | 71.0 | 420 | 480 | | | | | Used to adjust colour and flavour of ales, giving red to deep red hues |
| CRYSTAL RYE MALT | ✓ | ✓ | 5.0 | 71.0 | 220 | 440 | | | | | Used to provide colour and spicy flavour |
| CARA GOLD MALT | ✓ | ✓ | 6.5 | 74.0 | 13 | 18 | | | | | Provides the opportunity to add body to beer with little impact on colour |
| CARA MALT | ✓ | ✓ | 6.0 | 73.0 | 25 | 35 | | | | | Used to adjust colour and flavour of light coloured beers |
| SPECIALITY MALTS | | | | | | | | | | | |
| LIGHT MUNICH MALT | ✓ | ✓ | 4.5 | 79.0 | 16.5 | 27.5 | 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 | 38 | 50 | 10.0 | 11.3 | | | |
| DEXTRIN MALT | ✓ | ✓ | 7.0 | 80.0 | 2.2 | 3.3 | 8.8 | 12.5 | 30 | 40 | Used to provide extra body to beer and to improve head retention |
| WHEAT MALT | ✓ | ✓ | 6.5 | 84.0 | 2.8 | 5.5 | 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 | 13 | 35 | 10.0 | | 42 | 52 | Provides spicy complexity to ales and lagers |
| NAKED OAT MALT | ✓ | ✓ | 5.5 | 65.0 | 2.2 | 7.8 | 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 | 5.0 | 7.5 | 10.6 | | 42 | 50 | Malts produced from organic barley with full supply-chain traceability guaranteed |
| ORGANIC EXTRA PALE MALT | ✓ | ✓ | 4.5 | 81.5 | 2.8 | 4.5 | 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 | | | | | | | |