



CRAFT BREWING PRODUCT RANGE			TYPICAL JOB ANALYSIS								ATTRIBUTES	
PRODUCT NAME	WHOLE	CRUSHED	MOISTURE MAX	EXTRACT TYPICAL	COLOUR RANGE		TOTAL NITROGEN RANGE		SNR RANGE			
BASE MALTS												
FINEST MARIS OTTER® ALE MALT	✓	✓	3.5	308	5.0	7.0	1.30	1.65	38	43	The consistently reliable Maris Otter® continues to provide the qualities expected by the brewer	
EXTRA PALE MARIS OTTER® MALT	✓	✓	4.5	308	2.5	3.5	1.30	1.65	38	43	Lower colour version of Maris Otter® Ale Malt suitable for lager and golden ale brewing	
CHEVALIER® HERITAGE MALT	✓	✓	3.5	300	5.0	7.0	1.80		45		First malted in the 1820s, Chevallier® provides rich malty flavours to heritage and modern beer styles	
BEST ALE MALT	✓	✓	3.5	310	5.0	7.0	1.40	1.65	38	43	The principal ingredient in cask and bottled ales, porters and stouts	
EXTRA PALE MALT	✓	✓	4.5	310	2.5	3.5	1.40	1.65	38	43	Lower colour version of Best Ale Malt suitable for lager and golden ale brewing	
EUROPILS MALT	✓	✓	4.5	308	2.5	3.5	1.50	1.75	33	37	Traditional European-style malt suitable for all pilsner types	
GERMAN PILSEN MALT	✓	✓	4.5	302	3.0	4.0	1.52	1.90	32	38	Pilsen Malt produced at our Tivoli maltings in Hamburg suitable for continental-style brewing processes	
CLEAR CHOICE MALT® ALE	✓	✓	4.0	308	5.5	7.5	1.45	1.80	37	46	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	308	2.5	4.0	1.45	1.80	37	46		
VIENNA MALT	✓	✓	4.5	302	5.0	9.0	1.40	1.65			Vienna Malt is produced on a conventional kiln and provides a light golden hue	
COLOURED MALTS												
AMBER MALT	✓	✓	2.0	275	55	75					Gives a dry, biscuity flavour to ales and provides red hue	
BROWN MALT	✓	✓	2.0	275	110	135					Provides a smoothness to porters and other dark beers	
LOW COLOUR CHOCOLATE MALT	✓	✓	2.0	272	400	600					A lighter version of our Chocolate Malt	
CHOCOLATE MALT	✓	✓	2.0	272	850	1050					Gives dry, toasty flavours to rich, dark beers	
BLACK MALT	✓	✓	2.0	270	1100	1400					Used to provide full, rich flavour to range of darker beer styles	
ROAST BARLEY	✓	✓	2.0	270	1100	1400					Provides characteristic sharp, bitter flavour to stouts and some porters	
EXTRA LIGHT CRYSTAL (CRYSTAL 100)	✓	✓	5.5	271	90	110					Provides sweet flavours and a light golden hue	
LIGHT CRYSTAL (CRYSTAL 150)	✓	✓	5.0	271	145	165					Provides sweet, caramel flavours and a golden hue	
MEDIUM CRYSTAL (CRYSTAL 240)	✓	✓	3.5	270	225	265					Used to adjust colour and flavour of ales, giving deep golden to red hues	
DARK CRYSTAL (CRYSTAL 400)	✓	✓	3.0	270	380	435					Used to adjust colour and flavour of ales, giving red to deep red hues	
CRYSTAL RYE MALT	✓	✓	5.0	270	200	400					Used to provide colour and spicy flavour	
CARA GOLD MALT	✓	✓	6.5	280	12	16					Provides the opportunity to add body to beer with little impact on colour	
CARA MALT	✓	✓	6.0	277	23	32					Used to adjust colour and flavour of light coloured beers	
SPECIALITY MALTS												
LIGHT MUNICH MALT	✓	✓	4.5	299	15	25	1.60	1.80			Vienna and Munich malts are produced on a conventional kiln and provide light golden through to orange hues	
DARK MUNICH MALT	✓	✓	4.5	299	35	45	1.60	1.80				
DEXTRIN MALT	✓	✓	7.0	300	2.0	3.0	1.40	2.00	26	35	Used to provide extra body to beer and to improve head retention	
WHEAT MALT	✓	✓	6.5	320	2.5	5.0	2.20		38	46	Even when used in small quantities will improve foam and head retention in all beers	
RYE MALT	✓	✓	6.0	328	12.0	32.0	1.60		37	46	Provides spicy complexity to ales and lagers	
NAKED OAT MALT	✓	✓	5.5	245	2.0	7.0	2.70		11	14	Used in oatmeal stout, but can also provide smooth finish to ales	
FLOOR MALTS												
A range of bespoke ale, lager and distilling malts produced in our historic No.19 floor maltings®												
ORGANIC MALTS												
ORGANIC ALE MALT	✓	✓	4.0	308	4.5	7.0	1.70		37	44	Malts produced from organic barley with full supply-chain traceability guaranteed	
ORGANIC EXTRA PALE MALT	✓	✓	4.5	308	2.5	4.0	1.70		37	44		
ORGANIC CRYSTAL	✓	✓	5.0	270	150	170						
NON-MALTED CEREALS												
TORREFIED WHEAT	✓	✓	10.0	310							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	308								
FLAKED TORREFIED BARLEY		(Flaked)	10.0	308								
FLAKED TORREFIED MAIZE		(Flaked)	8.5	328								
FLAKED TORREFIED RICE		(Flaked)	8.5	305								
FLAKED TORREFIED OATS		(Flaked)	11.0	292								