CRAFT BREWING PRODUCT RANGE TYPICAL ASBC ANALYSIS									ATTRIBUTES		
PRODUCT NAME	WHOLE	CRUSHED	MOISTURE	EXTRACT TYPICAL	COLOUR RANGE		TOTAL NITROGEN RANGE		S/T RANGE		
			MAX								
BASE MALTS			2.5	00.0	2.5	21	0	10	42	54	The survive shall be the first of the second state of the second s
FINEST MARIS OTTER® ALE MALT	 	~	3.5	80.6	2.5	3.1	8	10	43	54	The consistently reliable Maris Otter® continues to provide the qualities expected by the brewer
EXTRA PALE MARIS OTTER® MALT	~	~	4.5	80.6	1.5	1.9	8	10	43	54	Lower colour version of Maris Otter [®] Ale malt suitable for lager and golden ale brewing
BEST ALE MALT	<i>v</i>	~	3.5	80.8	2.5	3.1	8	10	43	54	The principal ingredient in cask and bottled ales, porters and stouts
EXTRA PALE MALT	~	~	4.5	80.8	1.5	1.9	-	10	43	54	Lower colour version of Best Ale Malt suitable for lager and golden ale brewing
LAGER MALT (PREV. EUROPILS)	~	~	4.5	80.6	1.5	2.0	9	11	41	52	Traditional European-style malt suitable for all pilsner types
GERMAN PILSEN	<i>v</i>	~	4.5	79.3	1.7	2.1	9	13	34	45	Pilsen malt produced at our Tivoli maltings in Hamburg suitable for continental-style brewing processes
CLEAR CHOICE® PALE MALT	~	~	4.5	80.6	1.7	2.5	9	12	43	54	Clear Choice Malt [®] does not contain polyphenols thus reducing the risk of haze formation, increasing shelf life and reducing cold conditioning costs
VIENNA MALT	<i>✓</i>	~	4.5	79.8	2.5	4.2	8	10	-	~	Vienna malt is produced on a conventional kiln and provides a light golden hue
HERITAGE MALTS									10		
NO19 MARIS OTTER	~	~	4.5	80.6	2.1	3.1	8	10	40	51	Traditionally floor malted, this version gives a deeper flavour than the conventionally kilned Maris
CHEVALLIER HERITAGE MALT	~	~	4.5	76.7	2.5	4.6	10	14	34	51	First malted in the 1820's, Chevallier provides rich malty flavours to heritage and modern beer styles
PLUMAGE ARCHER MALT	~	~	4.5	76.7	2.1	3.1	10	14	34	51	Pale colour, subtle palate and clean flavour, this allows the hops to shine
HANÁ MALT	~	~	4.5	76.7	1.3	2.1	9	12	34	51	Exceptionally pale in colour, this promotes a fantastic pale head
COLOURED & CRYSTAL MALTS											
AMBER MALT	~	~	2.0	72.8	23	32	~	~	~	~	Gives a dry, biscuity flavour to ales and provides red hue
BROWN MALT	~	~	2.0	72.8	46	56	~	~	-	~	Provides a smoothness to Porters and other dark beers
LOW COLOUR CHOCOLATE MALT	~	~	2.0	72.0	166	249	~	~	~	-	A lighter version of our Chocolate malt
CHOCOLATE MALT	~	~	2.0	72.0	353	436	~	-	-	-	Gives dry, toasty flavours to rich, dark beers
BLACK MALT	~	~	2.0	71.5	415	561	~	-	-	-	Used to provide full, rich flavour to range of darker beer styles
ROAST BARLEY	~	~	2.0	71.5	457	581	~	-	-	-	Provides characteristic sharp, bitter flavour to Stouts and some Porters
CRYSTAL 100	 	~	5.5	71.8	38	46	~	-	~	-	Provides sweet flavours and a light golden hue
CRYSTAL 150	~	~	5.0	71.8	61	69	~	-	-	-	Provides sweet, caramel flavours and a golden hue
CRYSTAL 240	~	~	3.5	71.5	94	110	~	~	-	~	Used to adjust colour and flavour of ales, giving deep golden to red hues
CRYSTAL 400	~	~	3.0	71.5	158	181	~	~	-	~	Used to adjust colour and flavour of ales, giving red to deep red hues
CARA GOLD MALT	~	~	6.5	74.1	5	7	-	~	-	-	Provides the opportunity to add body to beer with little impact on colour
CARA MALT	~	~	6.0	73.3	10	14	-	~	-	-	Used to adjust colour and flavour of light coloured beers
SPECIALITY MALTS											
LIGHT MUNICH MALT	 ✓ 	 ✓ 	6.0	79.3	6.7	11	9	12	-	-	- Munich malts are produced on a conventional kiln and provide golden through to orange hues
DARK MUNICH MALT	 ✓ 	~	4.5	78.0	15	19	9	12	-	~	
DEXTRIN MALT	~	~	7.0	79.3	1.3	1.9	8	13	29	40	Used to provide extra body to beer and to improve head retention
CHIT MALT	~	~	7.0	50.8	~	2.4	-	~	-	~	Great addition for body, haze stability, as well as promoting head retention and foam
WHEAT MALT	~	~	6.5	81.9	1.5	2.5	-	14	34	45	Even when used in small quantities will improve foam and head retention in all beers
RYE MALT	~	~	6.0	~	5.4	14	-	~	-	~	Provides spicy complexity to ales and lagers
NAKED OAT MALT	~	~	5.5	65.1	1.3	3.3	-	17	-	~	Used in Oatmeal Stout, but can also provide smooth finish to ales
ORGANIC EXTRA PALE MALT	~	~	4.5	80.6	1.7	2.5	8	11	40	54	Malts produced from organic barley with full supply-chain traceability guaranteed
NON-MALTED CEREALS											
TORREFIED WHEAT	~	~	10.0	81.9	-	-	-	-	-	~	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.
FLAKED TORREFIED BARLEY	~	(Flaked)	10.0	81.4	~	-	~	~	-	-	
FLAKED TORREFIED MAIZE	~	(Flaked)	8.5	86.5	-	-	-	-	-	~	
FLAKED TORREFIED RICE	~	(Flaked)	8.5	80.6	-	-	-	-	-	~	
FLAKED TORREFIED OATS	-	(Flaked)	11.0	77.2	~	-	~	-	-	~	
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