CRAFT BREWING PRODUCT RANGE TYPICAL EBC ANALYSIS									ATTRIBUTES		
PRODUCT NAME	WHOLE	CRUSHED	MOISTURE MAX	EXTRACT TYPICAL	COLOUR RANGE		TOTAL NITROGEN RANGE		KI RANGE		
BASE MALTS											
FINEST MARIS OTTER® ALE MALT	V	~	3.5	80.6	5.5	7.2	8	10	43	54	The consistently reliable Maris Otter <sup>®</sup> continues to provide the qualities expected by the brewer
EXTRA PALE MARIS OTTER® MALT	~	~	4.5	80.6	2.8	3.9	8	10	43	54	Lower colour version of Maris Otter <sup>®</sup> Ale malt suitable for lager and golden ale brewing
BEST ALE MALT	~	~	3.5	80.8	5.5	7.2	8	10	43	54	The principal ingredient in cask and bottled ales, porters and stouts
EXTRA PALE MALT	~	~	4.5	80.8	2.8	3.9	8	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	2.8	4.1	9	11	41	52	Traditional European-style malt suitable for all pilsner types
GERMAN PILSEN	~	~	4.5	79.3	3.3	4.4	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	3.3	5.5	9	12	43	54	Clear Choice Malt <sup>®</sup> does not contain polyphenols thus reducing the risk of haze formation, increasing shelf life and reducing cold conditioning costs
VIENNA MALT	<ul> <li>✓</li> </ul>	~	4.5	79.8	5.5	9.9	8	10	-	~	Vienna malt is produced on a conventional kiln and provides a light golden hue
HERITAGE MALTS											
NO19 MARIS OTTER	~	~	4.5	80.6	4.4	7.2	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	5.5	11	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	4.4	7.2	10	14	34	51	Pale colour, subtle palate and clean flavour, this allows the hops to shine
HANÁ MALT	~	~	4.5	76.7	2.2	4.4	9	12	34	51	Exceptionally pale in colour, this promotes a fantastic pale head
COLOURED & CRYSTAL MALTS											
AMBER MALT	~	~	2.0	72.8	61	82	-	-	-	-	Gives a dry, biscuity flavour to ales and provides red hue
BROWN MALT	~	~	2.0	72.8	121	148	-	-	-	~	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	935	1155	~	-	-	-	Gives dry, toasty flavours to rich, dark beers
BLACK MALT	~	~	2.0	71.5	1100	1485	-	-	-	-	Used to provide full, rich flavour to range of darker beer styles
ROAST BARLEY	~	~	2.0	71.5	1210	1539	-	-	-	-	Provides characteristic sharp, bitter flavour to Stouts and some Porters
CRYSTAL 100	~	~	5.5	71.8	99	121	-	-	-	~	Provides sweet flavours and a light golden hue
CRYSTAL 150	~	~	5.0	71.8	159	181	~	-	-	-	Provides sweet, caramel flavours and a golden hue
CRYSTAL 240	~	~	3.5	71.5	247	291	-	-	-	-	Used to adjust colour and flavour of ales, giving deep golden to red hues
CRYSTAL 400	~	~	3.0	71.5	418	478	-	-	-	-	Used to adjust colour and flavour of ales, giving red to deep red hues
CARA GOLD MALT	~	~	6.5	74.1	13	18	-	-	-	-	Provides the opportunity to add body to beer with little impact on colour
CARA MALT	~	~	6.0	73.3	25	35	~	-	-	~	Used to adjust colour and flavour of light coloured beers
SPECIALITY MALTS											
LIGHT MUNICH MALT	V	~	6.0	79.3	17	28	9	12	-	-	Munich malts are produced on a conventional kiln and provide golden through to orange hues
DARK MUNICH MALT	<ul> <li>✓</li> </ul>	~	4.5	78.0	39	50	9	12	~	-	
DEXTRIN MALT	~	~	7.0	79.3	2.2	3.9	8	13	29	40	Used to provide extra body to beer and to improve head retention
CHIT MALT	~	~	7.0	50.8	-	2.8	-	~	-	~	Great addition for body, haze stability, as well as promoting head retention and foam
WHEAT MALT	~	~	6.5	81.9	2.8	5.5	-	14	34	45	Even when used in small quantities will improve foam and head retention in all beers
RYE MALT	~	~	6.0	~	13	35	-	~	-	~	Provides spicy complexity to ales and lagers
NAKED OAT MALT	v	~	5.5	65.1	2.2	7.7	-	17	-	*	Used in Oatmeal Stout, but can also provide smooth finish to ales
ORGANIC EXTRA PALE MALT	v	~	4.5	80.6	3.3	5.5	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	-	-	-	-	-	~	
ELAKED TOPPEFUED OATC	~	(Flaked)	11.0	77.2	~	-	-	-		-	
FLAKED TORREFIED OATS		(i lancou)									