PRINCE P	CRAFT BREWING PRODUCT R	WING PRODUCT RANGE TYPICAL IOB ANALYSIS									ATTRIBUTES	
MANISTER PAIR PAIR	PRODUCT NAME	WHOLE	CRUSHED									
EXTEND FACES CONTRET NATE	BASE MALTS											
RESTAR PARIE	FINEST MARIS OTTER® ALE MALT	~	V	3.5	305	5.0	6.5	1.30	1.65	38	48	The consistently reliable Maris Otter® continues to provide the qualities expected by the brewer
EMPIRISH MAT	EXTRA PALE MARIS OTTER® MALT	V	V	4.5	305	2.5	3.5	1.30	1.60	38	48	Lower colour version of Maris Otter® Ale malt suitable for lager and golden ale brewing
MART AND PRINCE PROPERTY V	BEST ALE MALT	~	V	3.5	306	5.0	6.5	1.30	1.65	38	48	The principal ingredient in cask and bottled ales, porters and stouts
CREMANTENSINE V	EXTRA PALE MALT	~	V	4.5	306	2.5	3.5	1.30	1.65	38	48	Lower colour version of Best Ale Malt suitable for lager and golden ale brewing
CLEAR CHICKET PALLY V V 4.5 30.0 30 30 30 30 30 30	LAGER MALT (PREV. EUROPILS)	~	V	4.5	305	2.5	3.7	1.40	1.75	36	46	Traditional European-style malt suitable for all pilsner types
NETHER	GERMAN PILSEN	~	V	4.5	300	3.0	4.0	1.50	2.00	30	40	Pilsen malt produced at our Tivoli maltings in Hamburg suitable for continental-style brewing processes
HEFITAGE NATS	CLEAR CHOICE® PALE MALT	~	V	4.5	305	3.0	5.0	1.45	1.85	38	48	Clear Choice Malt® does not contain polyphenols thus reducing the risk of haze formation, increasing shelf life and reducing cold conditioning costs
NOS MARIS OTTER	VIENNA MALT	V	V	4.5	302	5.0	9.0	1.30	1.65	-	-	Vienna malt is produced on a conventional kiln and provides a light golden hue
CHYPAILER NERTHAN MAIT	HERITAGE MALTS											
FUNDAGE ARCHIER MALT	NO19 MARIS OTTER	V	V	4.5	305	4.0	6.5	1.30	1.65	35	45	Traditionally floor malted, this version gives a deeper flavour than the conventionally kilned Maris
RAMA MAIT	CHEVALLIER HERITAGE MALT	V	V	4.5	290	5.0	10.0	1.65	2.20	30	45	First malted in the 1820's, Chevallier provides rich malty flavours to heritage and modern beer styles
AMBIR MAIT	PLUMAGE ARCHER MALT	V	~	4.5	290	4.0	6.5	1.65	2.20	30	45	Pale colour, subtle palate and clean flavour, this allows the hops to shine
## AMBER MAIT	HANÁ MALT	V	~	4.5	290	2.0	4.0	1.40	1.90	30	45	Exceptionally pale in colour, this promotes a fantastic pale head
EROWN MALT	COLOURED & CRYSTAL MALTS											
LOW COLOUR CHOCOLATE MALT	AMBER MALT	~	~	2.0	275	55	75	~	-	-	~	Gives a dry, biscuity flavour to ales and provides red hue
CHOCOLATE MAIT	BROWN MALT	V	~	2.0	275	110	135	~	-	-	-	Provides a smoothness to Porters and other dark beers
ELACK MALT	LOW COLOUR CHOCOLATE MALT	V	~	2.0	272	400	600	-	-	-	~	A lighter version of our Chocolate malt
ROAST BARLEY	CHOCOLATE MALT	V	~	2.0	272	850	1050	-	-	-	-	Gives dry, toasty flavours to rich, dark beers
CRYSTAL 100	BLACK MALT	V	~	2.0	270	1000	1350	-	-	-	-	Used to provide full, rich flavour to range of darker beer styles
CRYSTAL 450	ROAST BARLEY	~	~	2.0	270	1100	1400	~	-	-	-	Provides characteristic sharp, bitter flavour to Stouts and some Porters
CRYSTAL 400	CRYSTAL 100	V	V	5.5	271	90	110	-	-	-	-	Provides sweet flavours and a light golden hue
CRYSTAL 400	CRYSTAL 150	~	~	5.0	271	145	165	~	-	-	-	Provides sweet, caramel flavours and a golden hue
CARA GOLD MALT	CRYSTAL 240	~	~	3.5	270	225	265	~	-	-	~	Used to adjust colour and flavour of ales, giving deep golden to red hues
CARA MALT	CRYSTAL 400	~	~	3.0	270	380	435	~	-	-	~	Used to adjust colour and flavour of ales, giving red to deep red hues
SPECIALITY MALTS LIGHT MUNICH MALT	CARA GOLD MALT	V	~	6.5	280	12	16	-	-	-	~	Provides the opportunity to add body to beer with little impact on colour
LIGHT MUNICH MALT	CARA MALT	~	~	6.0	277	23	32	-	-	-	-	Used to adjust colour and flavour of light coloured beers
DARK MUNICH MALT V 4.5 295 35 45 1.40 1.85 - Munich malts are produced on a conventional kiln and provide golden through to orange hues DEXTRIN MALT V V 7.0 300 2.0 3.5 1.30 2.00 25 35 Used to provide extra body to beer and to improve head retention CHIT MALT V V 7.0 190 - 2.5 - - - Great addition for body, haze stability, as well as promoting head retention and foam WHEAT MALT V V 6.5 310 2.5 5.0 - 2.20 30 40 Even when used in small quantities will improve foam and head retention in all beers RYE MALT V V 6.0 - 12 32 - - - Provides spicy complexity to ales and lagers NAKED OAT MALT V V 5.5 245 2.0 7.0 - 2.70 - - Used in Oatmeal Stout, but can also provide smooth finish to ales ORGANIC EXTRA PALE MALT V V	SPECIALITY MALTS											
DEXTRIN MALT V V V V V V V V V V V V V	LIGHT MUNICH MALT	~	V	6.0	300	15	25	1.40	1.85	-	-	W.:
CHIT MALT V V V O O O O O O O O O O	DARK MUNICH MALT	~	V	4.5	295	35	45	1.40	1.85	-	*	Munich maits are produced on a conventional kiln and provide golden through to orange nues
WHEAT MALT V 6.5 310 2.5 5.0 - 2.20 30 40 Even when used in small quantities will improve foam and head retention in all beers RYE MALT V V 6.0 - 12 32 - - Provides spicy complexity to ales and lagers NAKED OAT MALT V V 5.5 245 2.0 7.0 - 2.70 - Used in Oatmeal Stout, but can also provide smooth finish to ales ORGANIC EXTRA PALE MALT V V 4.5 305 3.0 5.0 1.30 1.70 35 48 Malts produced from organic barley with full supply-chain traceability guaranteed NON-MALTED CEREALS TORREFIED WHEAT V V 10.0 310 -	DEXTRIN MALT	~	~	7.0	300	2.0	3.5	1.30	2.00	25	35	Used to provide extra body to beer and to improve head retention
RYE MALT V 6.0 - 12 32 - - - Provides spicy complexity to ales and lagers NAKED OAT MALT V V 5.5 245 2.0 7.0 - 2.70 - Used in Oatmeal Stout, but can also provide smooth finish to ales ORGANIC EXTRA PALE MALT V V 4.5 305 3.0 5.0 1.30 1.70 35 48 Malts produced from organic barley with full supply-chain traceability guaranteed NON-MALTED CEREALS TORREFIED WHEAT V V 10.0 310 - <t< td=""><td>CHIT MALT</td><td>~</td><td>V</td><td>7.0</td><td>190</td><td>~</td><td>2.5</td><td>-</td><td>-</td><td>~</td><td>~</td><td>Great addition for body, haze stability, as well as promoting head retention and foam</td></t<>	CHIT MALT	~	V	7.0	190	~	2.5	-	-	~	~	Great addition for body, haze stability, as well as promoting head retention and foam
NAKED OAT MALT V V 5.5 245 2.0 7.0 - 2.70 - Used in Oatmeal Stout, but can also provide smooth finish to ales Naked Data Pale Malt V V 4.5 305 3.0 5.0 1.30 1.70 35 48 Malts produced from organic barley with full supply-chain traceability guaranteed NON-MALTED CEREALS TORREFIED WHEAT V V 10.0 310 - - - FLAKED TORREFIED BARLEY (Flaked) 8.5 328 - - - - - - - - - - - - -	WHEAT MALT	~	V	6.5	310	2.5	5.0	~	2.20	30	40	Even when used in small quantities will improve foam and head retention in all beers
ORGANIC EXTRA PALE MALT V 4.5 305 3.0 5.0 1.30 1.70 35 48 Malts produced from organic barley with full supply-chain traceability guaranteed NON-MALTED CEREALS TORREFIED WHEAT V V 10.0 310	RYE MALT	~	V	6.0	-	12	32	-	-	-	*	Provides spicy complexity to ales and lagers
NON-MALTED CEREALS TORREFIED WHEAT TORREFIED WHEAT FLAKED TORREFIED BARLEY FLAKED TORREFIED MAIZE Flaked) Flaked) Flaked) Flaked) Flaked) Flaked) Flaked) Flaked products can be added directly to the mash without the need for milling.	NAKED OAT MALT	~	V	5.5	245	2.0	7.0	-	2.70	-	-	Used in Oatmeal Stout, but can also provide smooth finish to ales
TORREFIED WHEAT ✓ 10.0 310 -	ORGANIC EXTRA PALE MALT	~	V	4.5	305	3.0	5.0	1.30	1.70	35	48	Malts produced from organic barley with full supply-chain traceability guaranteed
FLAKED TORREFIED BARLEY - (Flaked) 10.0 308	NON-MALTED CEREALS											
FLAKED TORREFIED MAIZE - (Flaked) 8.5 328 Flaked products can be added directly to the mash without the need for milling.	TORREFIED WHEAT	~	~	10.0	310	-	-	-	-	-	-	
FLAKED TORREFIED RICE - (Flaked) 8.5 305 Flaked products can be added directly to the mash without the need for milling.	FLAKED TORREFIED BARLEY	-	(Flaked)	10.0	308	-	-	-	-	-	-	
FLAKED TORREFIED RICE - (Flaked) 8.5 305 Flaked products can be added directly to the mash without the need for milling.	FLAKED TORREFIED MAIZE	-	(Flaked)	8.5	328	-	-	-	-	-	-	
FLAKED TORREFIED OATS - (Flaked) 11.0 292	FLAKED TORREFIED RICE	-	(Flaked)	8.5	305	-	-	-	-	-	-	
	FLAKED TORREFIED OATS	-	(Flaked)	11.0	292	-	-	-	-	-	-	
RICE HULLS - (Hulls)	RICE HULLS	-	(Hulls)	-	-	-	-	-	-	-	-	