


Pale Malts	Characteristics	Applications	Extract l ^o /kg Coarse, db	IOB Colour °EBC	Moisture %	Total Nitrogen %	Soluble Nitrogen Ratio	Friability %	Homogeneity %
Maris Otter Pale Ale Malt	Well modified producing consistent extract within the standard ale colour range giving sweet & flavourful worts. (Venture, Winsome, Cassata, Pearl, Flagon) (Tipple, Propino)	Ale malts are the main ingredient for all types of bitters, milds and stouts.	> 308	4.0 - 6.0	< 4.0	1.40 - 1.60	38 - 42	> 90	> 97
Halcyon Pale Ale Malt			> 306	4.0 - 6.0	< 4.0	1.45 - 1.65	38 - 42	> 90	> 97
Golden Promise Pale Ale Malt			> 308	4.0 - 6.0	< 4.0	1.40 - 1.60	38 - 42	> 88	> 97
Winter barley Pale Ale Malt			> 306	4.0 - 6.0	< 4.0	1.45 - 1.65	38 - 42	> 90	> 97
Spring barley Pale Ale Malt			> 308	4.0 - 6.0	< 4.0	1.45 - 1.65	38 - 42	> 90	> 97
Maris Otter Low Colour Malt	Light golden colour & sweet wort.	90% - 100% of pale ale brews.	> 306	2.5 - 3.5	< 4.0	1.40 - 1.60	38 - 42	> 90	> 97
Lager Malt	Light golden colour & sweet wort.	90% - 100% of lager brews.	> 306	2.5 - 3.5	< 4.0	1.45 - 1.65	38 - 42	> 88	> 97
Mild Ale Malt	Darker wort than Pale Ale malts.	Base for bitters and stouts.	> 306	6 - 7	< 4.0	1.45 - 1.65	38 - 42	> 88	> 96
Vienna Malt	Darker wort, aromatic, sweet, flavourful wort.	Lager & Ales up to 20% of grist.	> 304	8 - 12	< 4.0	1.45 - 1.65	38 - 42	> 86	> 96
Munich Malt	Darker wort, aromatic, sweet, flavourful wort.	Lager & Ales up to 20% of grist.	> 304	18 - 24	< 4.0	1.45 - 1.65	38 - 42	> 86	> 96
Wheat Malt	Head retention & lacing, dry biscuity flavour.	Wheat beers and adjunct, up to 40% of grist.	> 310	2.5 - 4.0	< 4.5	< 1.95	38 - 42	-	-
Oat Malt	Enhance body, flavour of dark beers, sweet kernels.	Adjunct, 5% - 10% of grist.	> 230	4.0 - 6.0	< 4.5	< 1.90	26 - 32	-	-
Rye Malt	Sweet, biscuity and flavourful.	Adjunct, 5% - 10% of grist.	> 290	5.0 - 8.0	< 4.5	< 1.75	38 - 44	-	-
Crystal Malts	Roasted from germinating malt.		Degree of Crystallisation %						
Pale Caramalt	Very pale, light, sweet wort.	Adjunct, 5% - 10% of grist (pale ales, lagers).	> 270	10 - 15	< 7.5	< 1.85	-	-	> 60%
Caramalt	Pale golden colour. Very light, sweet malt flavour.	Adjunct, 5% - 10% of grist (pale ales, lagers).	> 270	20 - 30	< 7.0	< 1.85	-	-	> 70%
Pale Crystal Malt	Golden wort. Light, sweet malty flavour.	Adjunct, 5% - 10% of grist (pale ales, lagers).	> 270	50 - 70	< 6.5	< 1.85	-	-	> 74%
Crystal Malt	Orange wort. Caramel-toffee flavour.	Adjunct, 5% - 10% of grist (ales).	> 270	120 - 140	< 5.0	< 1.85	-	-	> 88%
Dark Crystal Malt	Adds ruby red colour to beer. Burnt toffee flavour.	Adjunct, up to 10% grist (ales).	> 265	200 - 240	< 4.5	< 1.85	-	-	> 88%
Red Crystal Malt	Dark ruby red colour, intense burnt toffee flavour.	Adjunct, up to 10% grist (ales).	> 265	300 - 340	< 4.5	< 1.85	-	-	> 88%
Crystal Wheat Malt	Dry, more "biscuity" than Crystal malt.	Adjunct, up to 10% grist (ales).	> 270	100 - 150	< 5.0	< 1.95	-	-	> 80%
Crystal Rye Malt	Dry liquorice toffee flavour.	Adjunct, up to 10% grist (ales).	> 270	100 - 200	< 5.0	< 1.85	-	-	> 84%
Roasted Malts	Roasted from kilned (dried) malt.								
Amber Malt	Dry, mild coffee flavour, amber colour.	Adjunct for bitters.	> 270	90 - 110	< 4.5	< 1.85	-	-	-
Brown Malt	Dry, mild coffee flavour, darker amber hue.	Adjunct for bitters.	> 270	140 - 160	< 4.5	< 1.85	-	-	-
Pale Chocolate Malt	Smooth coffee flavour, brown colour.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	> 270	450 - 550	< 4.5	< 1.85	-	-	-
Chocolate Malt	Strong coffee flavour, darker brown colour.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	> 270	900 - 1000	< 4.5	< 1.85	-	-	-
Black Malt	Strong, burnt coffee flavour. Dark brown.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	> 270	1100 - 1400	< 4.5	< 1.85	-	-	-
Roasted Barley	Sharp, dry, bitter flavour. Dark brown.	Adjunct for bitters, milds & stouts.	> 265	1100 - 1400	< 4.5	< 1.85	-	-	-
Roasted Wheat	Softer flavour than roast barley malts.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	> 270	600 - 1000	< 4.5	< 1.95	-	-	-
Roasted Rye	Dry, biscuity flavour.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	> 260	350 - 700	< 4.5	< 1.85	-	-	-
Others	We do not manufacture these products, but we do hold small quantities in stock.								
Peated Malt	Phenol: Medium: 10-20ppm; Heavily: 30-40ppm.	Flavour and aroma adjunct.	> 308	3.0 - 5.0	< 5.5	< 1.60	40 - 44	> 88	> 97
Torrefied Wheat	Head retention & lacing in ales.	Adjunct up to 10% for ales.	> 280	2.5 - 3.5	< 10.0	< 2.10	-	-	
Flaked Barley	Little flavour, dilutes nitrogen.	Adjunct up to 10% for stouts.	> 250	2.5 - 3.5	< 10.0	< 2.10	-	-	
Flaked Maize	Flavour reducing, smooth.	Adjunct up to 10% for lagers.	> 290	2.5 - 3.5	< 10.0	-	-	-	