


Pale Malts	Characteristics	Applications	Extract Fine	Extract Coarse	EBC Colour °EBC	Moisture %	Total Nitrogen %	Kolbach Index (KI)	Friability %	Degree of Crystallisation
Maris Otter Blend Pale Ale Malt	Well modified producing consistent extract within the standard ale colour range giving sweet & flavourful worts. 2011 crop nitrogen levels are higher than usual.	Ale malts are the main ingredient for all types of bitters, milds and stouts.	> 80.6	> 80.0	5.0 - 7.0	< 3.5	< 10.6	40 - 44	> 90	-
Halcyon Pale Ale Malt			> 80.1	> 79.5	5.0 - 7.0	< 3.5	< 10.6	40 - 44	> 90	-
Golden Promise Pale Ale Malt			> 80.6	> 80.0	5.0 - 7.0	< 3.5	< 10.6	40 - 44	> 88	-
Pearl, Flagon Pale Ale Malt			> 80.1	> 79.5	5.0 - 7.0	< 3.5	< 10.6	40 - 44	> 90	-
Optic, Tipple Pale Ale Malt			> 80.6	> 80.0	5.0 - 7.0	< 3.5	< 10.6	40 - 44	> 90	-
Maris Otter blend Low Colour	Light golden colour & sweet wort.	90% - 100% of pale ale brews.	> 80.1	> 79.5	3.0 - 4.5	< 4.0	< 10.6	40 - 44	> 90	-
Lager Malt	Light golden colour & sweet wort.	90% - 100% of lager brews.	> 80.1	> 79.5	3.0 - 4.5	< 4.0	< 10.9	40 - 44	> 88	-
Mild Ale Malt	Darker wort, sweet & flavourful wort.		-	> 79.5	7.5 - 9	< 4.0	< 10.9	40 - 44	> 88	-
Vienna Malt	Darker wort, aromatic, sweet, flavourful wort.	Lager & Ales up to 20% of grist.	-	> 79.0	10 - 15	< 4.0	< 10.9	40 - 44	> 86	-
Munich Malt	Darker wort, aromatic, sweet, flavourful wort.	Lager & Ales up to 20% of grist.	-	> 79.0	22 - 30	< 4.0	< 10.9	40 - 44	> 86	-
Wheat Malt	Head retention & lacing, dry biscuity flavour.	Wheat beers and adjunct, up to 40% of grist.	-	> 80.0	3.0 - 5.0	< 4.0	< 12.2	40 - 44	-	-
Oat Malt	Enhance body, flavour of dark beers, sweet kernels	Adjunct, 5% - 10% of grist.	-	> 60.0	3.0 - 6.0	< 4.0	< 11.9	30 - 34	-	-
Rye Malt	Sweet, biscuity and flavourful.	Adjunct, 5% - 10% of grist.	-	> 75.0	6 - 10	< 4.5	< 10.9	40 - 45	-	-
Crystal Malts <i>Roasted from germinating malt.</i>										
Pale Caramalt	Very pale, light, sweet wort.	Adjunct, 5% - 10% of grist (pale ales, lagers).	-	> 70.0	9 - 15	< 7.5	< 12.2	-	-	> 60%
Caramalt	Pale golden colour. Very light, sweet malt flavour.	Adjunct, 5% - 10% of grist (pale ales, lagers).	-	> 70.0	25 - 40	< 7.0	< 12.2	-	-	> 70%
Pale Crystal Malt	Golden wort. Light, sweet malty flavour.	Adjunct, 5% - 10% of grist (pale ales, lagers).	-	> 70.0	60 - 90	< 6.5	< 12.2	-	-	> 74%
Crystal Malt	Orange wort. Caramel-toffee flavour.	Adjunct, 5% - 10% of grist (ales).	-	> 70.0	150 - 175	< 4.5	< 12.2	-	-	> 88%
Crystal Malt II	Darker wort. Cinder-toffee flavour.	Adjunct, up to 10% grist (ales).	-	> 70.0	200 - 225	< 4.5	< 12.2	-	-	> 88%
Dark Crystal Malt	Adds ruby red colour to beer. Burnt toffee flavour.	Adjunct, up to 10% grist (ales).	-	> 70.0	250 - 300	< 4.5	< 12.2	-	-	> 88%
Red Crystal Malt	Dark ruby red colour, intense burnt toffee flavour.	Adjunct, up to 10% grist (ales).	-	> 70.0	350 - 450	< 4.5	< 12.2	-	-	> 88%
Crystal Wheat Malt	Dry, more "biscuity" than Crystal malt.	Adjunct, up to 10% grist (ales).	-	> 70.0	125 - 190	< 4.5	< 12.2	-	-	> 80%
Crystal Rye Malt	Dry liquorice toffee flavour.	Adjunct, up to 10% grist (ales).	-	> 70.0	125 - 250	< 4.5	< 12.2	-	-	> 84%
Roasted Malts <i>Roasted from kilned (dried) malt.</i>										
Pale Amber Malt	Dry, mild coffee flavour, pale amber colour.	Adjunct for bitters.	-	> 70.0	60 - 75	< 4.0	< 12.2	-	-	-
Amber Malt	Dry, mild coffee flavour, amber colour.	Adjunct for bitters.	-	> 70.0	110 - 140	< 4.0	< 12.2	-	-	-
Brown Malt	Dry, mild coffee flavour, darker amber hue.	Adjunct for bitters.	-	> 70.0	175 - 200	< 4.0	< 12.2	-	-	-
Pale Chocolate Malt	Smooth coffee flavour, brown colour.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	-	> 70.0	560 - 690	< 4.0	< 12.2	-	-	-
Chocolate Malt	Strong coffee flavour, darker brown colour.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	-	> 70.0	1100 - 1250	< 4.0	< 12.2	-	-	-
Black Malt	Strong, burnt coffee flavour. Dark brown.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	-	> 70.0	1300 - 1600	< 4.0	< 12.2	-	-	-
Roasted Barley	Sharp, dry, bitter flavour. Dark brown.	Adjunct for bitters, milds & stouts.	-	> 68.5	1300 - 1600	< 4.0	< 12.2	-	-	-
Roasted Wheat	Softer flavour than roast barley malts.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	-	> 70.0	700 - 1100	< 4.0	< 12.2	-	-	-
Roasted Rye	Dry, biscuity flavour.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	-	> 67.5	450 - 850	< 4.0	< 12.2	-	-	-
Others <i>We do not manufacture these products, but we do hold small quantities in stock.</i>										
Peated Malt	Phenol: Medium: 10-16ppm; Heavily: 30-40ppm.	Flavour and aroma adjunct.	> 80.6	> 80.0	3.8 - 6.5	< 4.5	< 10.3	40 - 44	> 88	
Torrefied Wheat	Head retention & lacing in ales.	Adjunct up to 10% for ales.	-	> 72.0	3.0 - 4.5	< 7.0	< 13.1	-	-	
Flaked Barley	Little flavour, dilutes nitrogen.	Adjunct up to 10% for stouts.	-	> 64.0	3.0 - 4.5	< 9.0	< 13.1	-	-	
Flaked Maize	Flavour reducing, smooth.	Adjunct up to 10% for lagers.	-	> 75.0	3.0 - 4.5	< 9.0	-	-	-	