


Pale Malts	Characteristics	Applications	Extract Coarse	ASBC Colour °Lovibond	Moisture %	Total Protein	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.	Ale malts are the main ingredient for all types of bitters, milds and stouts.	> 80.0	2.3 - 3.0	< 4.0	8.5 - 10	38 - 42	> 90	> 97
Halcyon Pale Ale Malt			> 80.0	2.3 - 3.0	< 4.0	9 - 10.5	38 - 42	> 90	> 97
Golden Promise Pale Ale Malt			> 80.0	2.3 - 3.0	< 4.0	8.5 - 10	38 - 42	> 88	> 97
Winter Barley Pale Ale Malt			> 80.0	2.3 - 3.0	< 4.0	9 - 10.5	38 - 42	> 90	> 97
Spring Barley Pale Ale Malt			> 80.0	2.3 - 3.0	< 4.0	9 - 10.5	38 - 42	> 90	> 97
Maris Otter Low Colour Malt	Light golden colour & sweet wort.	90% - 100% of pale ale brews.	> 80.0	1.5 - 2.1	< 4.0	8.5 - 10	38 - 42	> 90	> 97
Lager Malt	Light golden colour & sweet wort.	90% - 100% of lager brews.	> 80.0	1.5 - 2.1	< 4.0	9 - 10.5	38 - 42	> 88	> 97
Mild Ale Malt	Darker wort than Pale Ale malts.		> 80.0	3.5 - 4.0	< 4.0	9 - 10.5	38 - 42	> 88	> 96
Vienna Malt	Darker wort, aromatic, sweet, flavourful wort.	Lager & Ales up to 20% of grist.	> 79.0	4 - 7	< 4.0	9 - 10.5	38 - 42	> 86	> 96
Munich Malt	Darker wort, aromatic, sweet, flavourful wort.	Lager & Ales up to 20% of grist.	> 79.0	9 - 12	< 4.0	9 - 10.5	38 - 42	> 86	> 96
Wheat Malt	Head retention & lacing, dry biscuity flavour.	Wheat beers and adjunct, up to 40% of grist.	> 80.0	1.5 - 2.1	< 4.5	< 12.2	38 - 42	-	-
Oat Malt	Enhance body, flavour of dark beers, sweet kernels.	Adjunct, 5% - 10% of grist.	> 60.0	1.5 - 3.0	< 4.5	< 11.9	26 - 32	-	-
Rye Malt	Sweet, biscuity and flavourful.	Adjunct, 5% - 10% of grist.	> 75.0	2.3 - 3.8	< 4.5	< 10.9	38 - 44	-	-
<b>Crystal Malts</b>			<b>Roasted from germinating malt.</b>			<b>Degree of Crystallisation %</b>			
Caramalt	Pale golden colour. Very light, sweet malt flavour.	Adjunct, 5% - 10% of grist (pale ales, lagers).	> 70.0	10 - 12	< 7.0	< 11.6	-	-	> 70%
Pale Crystal Malt	Golden wort. Light, sweet malty flavour.	Adjunct, 5% - 10% of grist (pale ales, lagers).	> 70.0	20 - 30	< 6.5	< 11.6	-	-	> 74%
Crystal Malt I	Orange wort. Caramel-toffee flavour.	Adjunct, 5% - 10% of grist (ales).	> 70.0	40 - 50	< 5.0	< 11.6	-	-	> 88%
Crystal Malt II	Darker wort. Cinder-toffee flavour.	Adjunct, up to 10% grist (ales).	> 70.0	60 - 70	< 4.5	< 11.6	-	-	> 88%
Dark Crystal Malt I	Adds ruby red colour to beer. Burnt toffee flavour.	Adjunct, up to 10% grist (ales).	> 70.0	80 - 90	< 4.5	< 11.6	-	-	> 88%
Dark Crystal Malt II	Dark ruby red colour, intense burnt toffee flavour.	Adjunct, up to 10% grist (ales).	> 70.0	110 - 130	< 4.5	< 11.6	-	-	> 88%
Crystal Wheat Malt	Dry, more "biscuity" than Crystal malt.	Adjunct, up to 10% grist (ales).	> 70.0	45 - 75	< 5.0	< 12.2	-	-	> 80%
Crystal Rye Malt	Dry liquorice toffee flavour.	Adjunct, up to 10% grist (ales).	> 70.0	45 - 95	< 5.0	< 11.6	-	-	> 84%
<b>Roasted Malts</b>			<b>Roasted from kilned (dried) malt.</b>						
Amber Malt	Dry, mild coffee flavour, amber colour.	Adjunct for bitters.	> 70.0	38 - 48	< 4.5	< 11.6	-	-	-
Brown Malt	Dry, mild coffee flavour, darker amber hue.	Adjunct for bitters.	> 70.0	66 - 76	< 4.5	< 11.6	-	-	-
Pale Chocolate Malt	Smooth coffee flavour, brown colour.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	> 70.0	200 - 260	< 4.5	< 11.6	-	-	-
Chocolate Malt	Strong coffee flavour, darker brown colour.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	> 70.0	390 - 450	< 4.5	< 11.6	-	-	-
Black Malt	Strong, burnt coffee flavour. Dark brown.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	> 70.0	490 - 600	< 4.5	< 11.6	-	-	-
Roasted Barley	Sharp, dry, bitter flavour. Dark brown.	Adjunct for bitters, milds & stouts.	> 68.5	490 - 600	< 4.5	< 11.6	-	-	-
Roasted Wheat	Softer flavour than roast barley malts.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	> 70.0	250 - 400	< 4.5	< 12.2	-	-	-
Roasted Rye	Dry, biscuity flavour.	Adjunct for bitters, milds & stouts. 3 - 5% of grist.	> 67.5	140 - 240	< 4.5	< 11.6	-	-	-
<b>Others</b>			<b>We do not manufacture these products, but we do hold small quantities in stock.</b>						
Peated Malt	Phenol: Medium: 15-25ppm	Flavour and aroma adjunct.	> 80.0	1.5 - 3.5	< 5.5	< 10.3	9.1 - 9.7	40 - 42	
Torrefied Wheat	Head retention & lacing in ales.	Adjunct up to 10% for ales.	> 72.0	1.5 - 3.0	< 10.0	< 13.1	-	-	
Flaked Barley	Little flavour, dilutes nitrogen.	Adjunct up to 10% for stouts.	> 64.0	1.5 - 3.0	< 10.0	< 13.1	-	-	
Flaked Maize	Flavour reducing, smooth.	Adjunct up to 10% for lagers.	> 75.0	1.5 - 3.0	< 10.0	-	-	-	