



## MALT RANGE & TYPICAL SPECIFICATION

IOB Analysis										
Pale Malts	Characteristics	Applications	Extract l <sup>o</sup> /kg Coarse, db	IOB Colour °EBC	Moisture %	Total Nitrogen %	Soluble Nitrogen Ratio	Friability %	Homogeneity %	
Maris Otter Pale Ale Malt	Well modified grains 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.	> 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	-	-	
<b>Crystal Malts</b>			<i>Roasted from germinating malt</i>				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%	
<b>Roasted Malts</b>			<i>Roasted from kilned (dried) malt</i>							
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	-	-	-	
<b>Others</b>			<i>We do not manufacture these products, but we do hold small quantities in stock</i>							
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	-	-	-		

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