



MALT RANGE & TYPICAL SPECIFICATION

EBC Analysis									
Pale Malts	Characteristics	Applications	Extract Coarse	EBC Colour °EBC	Moisture %	Total Protein %	Kolbach Index (KI)	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.	> 80.0	5.0 - 7.5	< 4.0	8.5 - 10	40 - 45	> 90	> 97
Halcyon Pale Ale Malt			> 80.0	5.0 - 7.5	< 4.0	9 - 10.5	40 - 45	> 90	> 97
Golden Promise Pale Ale Malt			> 80.0	5.0 - 7.5	< 4.0	8.5 - 10	40 - 45	> 88	> 97
Winter Barley Pale Ale Malt			> 80.0	5.0 - 7.5	< 4.0	9 - 10.5	40 - 45	> 90	> 97
Spring Barley Pale Ale Malt			> 80.0	5.0 - 7.5	< 4.0	9 - 10.5	40 - 45	> 90	> 97
Maris Otter Low Colour Malt	Light golden colour & sweet wort	90% - 100% of pale ale brews	> 80.0	3.0 - 5.0	< 4.0	8.5 - 10	40 - 45	> 90	> 97
Lager Malt	Light golden colour & sweet wort	90% - 100% of lager brews	> 80.0	3.0 - 5.0	< 4.0	9 - 10.5	40 - 45	> 88	> 97
Mild Ale Malt	Darker wort than Pale Ale malts		> 80.0	7.5 - 9.0	< 4.0	9 - 10.5	40 - 45	> 88	> 96
Vienna Malt	Darker wort, aromatic, sweet, flavourful wort	Lager & Ales up to 20% of grist	> 79.0	10 - 15	< 4.0	9 - 10.5	40 - 45	> 86	> 96
Munich Malt	Darker wort, aromatic, sweet, flavourful wort	Lager & Ales up to 20% of grist	> 79.0	22 - 30	< 4.0	9 - 10.5	40 - 45	> 86	> 96
Wheat Malt	Head retention & lacing, dry biscuity flavour	Wheat beers and adjunct, up to 40% of grist	> 80.0	3.0 - 5.0	< 4.5	< 12.2	40 - 45	-	-
Oat Malt	Enhance body, flavour of dark beers, sweet kernels	Adjunct, 5% - 10% of grist	> 60.0	5.0 - 7.5	< 4.5	< 11.9	29 - 34	-	-
Rye Malt	Sweet, biscuity and flavourful	Adjunct, 5% - 10% of grist	> 75.0	7 - 10	< 4.5	< 10.9	41 - 46	-	-
Crystal Malts		Roasted from germinating malt	Degree of Crystallisation %						
Pale Caramalt	Very pale, light, sweet wort	Adjunct, 5% - 10% of grist (pale ales, lagers)	> 70.0	12 - 20	< 7.5	< 11.6	-	-	> 60%
Caramalt	Pale golden colour. Very light, sweet malt flavour	Adjunct, 5% - 10% of grist (pale ales, lagers)	> 70.0	25 - 40	< 7.0	< 11.6	-	-	> 70%
Pale Crystal Malt	Golden wort. Light, sweet malty flavour	Adjunct, 5% - 10% of grist (pale ales, lagers)	> 70.0	60 - 90	< 6.5	< 11.6	-	-	> 74%
Crystal Malt	Orange wort. Caramel-toffee flavour	Adjunct, 5% - 10% of grist (ales)	> 70.0	150 - 175	< 5.0	< 11.6	-	-	> 88%
Crystal Malt II	Darker wort. Cinder-toffee flavour	Adjunct, up to 10% grist (ales)	> 70.0	200 - 225	< 4.5	< 11.6	-	-	> 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	< 11.6	-	-	> 88%
Red Crystal Malt	Dark ruby red colour, intense burnt toffee flavour	Adjunct, up to 10% grist (ales)	> 70.0	350 - 450	< 4.5	< 11.6	-	-	> 88%
Crystal Wheat Malt	Dry, more "biscuity" than Crystal malt	Adjunct, up to 10% grist (ales)	> 70.0	125 - 190	< 5.0	< 12.2	-	-	> 80%
Crystal Rye Malt	Dry liquorice toffee flavour	Adjunct, up to 10% grist (ales)	> 70.0	125 - 250	< 5.0	< 11.6	-	-	> 84%
Roasted Malts		Roasted from kilned (dried) malt							
Amber Malt	Dry, mild coffee flavour, amber colour	Adjunct for bitters	> 70.0	110 - 140	< 4.5	< 11.6	-	-	-
Brown Malt	Dry, mild coffee flavour, darker amber hue	Adjunct for bitters	> 70.0	175 - 200	< 4.5	< 11.6	-	-	-
Pale Chocolate Malt	Smooth coffee flavour, brown colour	Adjunct for bitters, milds & stouts. 3 - 5% of grist	> 70.0	560 - 690	< 4.5	< 11.6	-	-	-
Chocolate Malt	Strong coffee flavour, darker brown colour	Adjunct for bitters, milds & stouts. 3 - 5% of grist	> 70.0	1100 - 1250	< 4.5	< 11.6	-	-	-
Black Malt	Strong, burnt coffee flavour. Dark brown	Adjunct for bitters, milds & stouts. 3 - 5% of grist	> 70.0	1300 - 1600	< 4.5	< 11.6	-	-	-
Roasted Barley	Sharp, dry, bitter flavour. Dark brown	Adjunct for bitters, milds & stouts	> 68.5	1300 - 1600	< 4.5	< 11.6	-	-	-
Roasted Wheat	Softer flavour than roast barley malts	Adjunct for bitters, milds & stouts. 3 - 5% of grist	> 70.0	700 - 1100	< 4.5	< 12.2	-	-	-
Roasted Rye	Dry, biscuity flavour	Adjunct for bitters, milds & stouts. 3 - 5% of grist	> 67.5	450 - 850	< 4.5	< 11.6	-	-	-
Others		We do not manufacture these products, but we do hold small quantities in stock							
Torrefied Wheat	Head retention & lacing in ales	Adjunct up to 10% for ales	> 72.0	3.0 - 4.5	< 10.0	< 13.1	-	-	-
Flaked Barley	Little flavour, dilutes nitrogen	Adjunct up to 10% for stouts	> 64.0	3.0 - 4.5	< 10.0	< 13.1	-	-	-
Flaked Maize	Flavour reducing, smooth	Adjunct up to 10% for lagers	> 75.0	3.0 - 4.5	< 10.0	-	-	-	-

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