



MALT RANGE & TYPICAL SPECIFICATION

ASBC Analysis									
Pale Malts	Characteristics	Applications	Extract Coarse	ASBC Colour %Lovibond	Moisture %	Total Protein	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.	> 80.0	2.1 - 2.5	< 4.0	8.5 - 10	38 - 42	> 90	> 97
Halcyon Pale Ale Malt			> 80.0	2.1 - 2.5	< 4.0	9 - 10.5	38 - 42	> 90	> 97
Golden Promise Pale Ale Malt			> 80.0	2.0 - 2.5	< 4.0	8.5 - 10	38 - 42	> 88	> 97
Winter Barley Pale Ale Malt			> 80.0	2.1 - 2.5	< 4.0	9 - 10.5	38 - 42	> 90	> 97
Spring Barley Pale Ale Malt			> 80.0	2.1 - 2.5	< 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	1.4 - 1.8	< 4.0	8.5 - 10	38 - 42	> 90	> 97
Lager Malt	Light golden colour & sweet wort	90% - 100% of lager brews	> 80.0	1.4 - 1.8	< 4.0	9 - 10.5	38 - 42	> 88	> 97
Mild Ale Malt	Darker wort than Pale Ale malts		> 80.0	2.7 - 3.3	< 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	3.5 - 5.0	< 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	7.0 - 9.5	< 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 - 2.0	< 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 - 2.5	< 4.5	< 11.9	26 - 32	-	-
Rye Malt	Sweet, biscuity and flavourful	Adjunct, 5% - 10% of grist	> 75.0	2.3 - 3.5	< 4.5	< 10.9	38 - 44	-	-
Crystal Malts	Roasted from germinating malt		Degree of Crystallisation %						
Caramalt	Pale golden colour. Very light, sweet malt flavour	Adjunct, 5% - 10% of grist (pale ales, lagers)	> 70.0	8 - 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	19 - 27	< 6.5	< 11.6	-	-	> 74%
Crystal Malt	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	75 - 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 - 65	< 5.0	< 12.2	-	-	> 80%
Crystal Rye Malt	Dry liquorice toffee flavour	Adjunct, up to 10% grist (ales)	> 70.0	45 - 75	< 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	34 - 42	< 4.5	< 11.6	-	-	-
Brown Malt	Dry, mild coffee flavour, darker amber hue	Adjunct for bitters	> 70.0	53 - 60	< 4.5	< 11.6	-	-	-
Pale Chocolate Malt	Smooth coffee flavour, brown colour	Adjunct for bitters, milds & stouts. 3 - 5% of grist	> 70.0	170 - 210	< 4.5	< 11.6	-	-	-
Chocolate Malt	Strong coffee flavour, darker brown colour	Adjunct for bitters, milds & stouts. 3 - 5% of grist	> 70.0	330 - 375	< 4.5	< 11.6	-	-	-
Black Malt	Strong, burnt coffee flavour. Dark brown	Adjunct for bitters, milds & stouts. 3 - 5% of grist	> 70.0	400 - 500	< 4.5	< 11.6	-	-	-
Roasted Barley	Sharp, dry, bitter flavour. Dark brown	Adjunct for bitters, milds & stouts	> 68.5	400 - 500	< 4.5	< 11.6	-	-	-
Roasted Wheat	Softer flavour than roast barley malts	Adjunct for bitters, milds & stouts. 3 - 5% of grist	> 70.0	220 - 340	< 4.5	< 12.2	-	-	-
Roasted Rye	Dry, biscuity flavour	Adjunct for bitters, milds & stouts. 3 - 5% of grist	> 67.5	130 - 260	< 4.5	< 11.6	-	-	-
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	> 80.0	1.5 - 2.3	< 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	1.4 - 1.8	< 10.0	< 13.1	-	-	
Flaked Barley	Little flavour, dilutes nitrogen	Adjunct up to 10% for stouts	> 64.0	1.4 - 1.8	< 10.0	< 13.1	-	-	
Flaked Maize	Flavour reducing, smooth	Adjunct up to 10% for lagers	> 75.0	1.4 - 1.8	< 10.0	-	-	-	

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