

DARK CRYSTAL (CRYSTAL 400)



TASTING NOTES
DRIED FRUITS

BEER STYLES	USAGE RATE	RECIPE
<i>Ruby, porters</i>	<i>Up to 10%</i>	<i>Crisp Ruby See page 116</i>

Dark Crystal Malt has the highest degree of caramelisation. The flavours are now transformed into sultanas, raisins, plums and dark, dried fruits. By now the sugars are actually being broken down by chemical processes and so the residual sweetness that the other Crystal Malts impart are being replaced by an increase in bitter flavours.

Crystal Malt sugars are non-fermentable so add a level of dextrin sugars that are preserved through to the final beer.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	3.0% max	3.0% max	3.0% max
EXTRACT	270 L°/kg	71.0%	71.0%
COLOUR	380-435 EBC	420-480 EBC	159-182 °L