

EUROPILS MALT

Also known as Lager Malt

TASTING NOTES

SWEET, NON-MALTY





COLOUR (IoB)

2.5 – 3.5

BEER STYLES	USAGE RATE	RECIPE
<i>All lagers & light ales</i>	80 – 100%	<i>Crisp Pre-prohibition Lager See page 98</i>

We take English spring barley with a slightly higher protein than our Best Ale Malt and the subsequent low temperature kilning produces Lager Malt with a sweet but not "malty" character.

Lager malts from continental Europe tend to be higher in protein, have less modification and a lower SNR which means the malt then requires processing in a rising temperature programme. This is the reason that decoction and heated mash vessels are the dominant brewing system on the continent.

However, Europils has been optimised for UK brewing and so it works comfortably in a UK single strike temperature brewery or on a continental system.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	308 L°/kg	81.5%	81.5%
COLOUR	2.5-3.5 EBC	2.8-4.0 EBC	1.5-2.0 °L
TN/TP	1.50-1.75%	9.4-11.0%	9.4-11.0%
SNR/KI/ST RATIO	33-37	38-42	38-42
DP/DPWK/LINTNER	60 min IoB	200 min WK	66 min °L