



—EXTRA PALE—

# MARIS OTTER®

## MALT

**TASTING NOTES**

MALTY, SWEET





## COLOUR (IoB)

2.5 – 3.5

BEER STYLES	USAGE RATE	RECIPE
<i>Blondes, pale ales</i>	<i>Up to 100%</i>	<i>Crisp IPA See page 106</i>

**A**t Crisp we also malt a low colour (Extra Pale) version of the Maris Otter® barley. This was originally developed for low colour beer production in traditional breweries where a higher level of modification is demanded for both efficient extract delivery and good brewhouse performance.

Due to the pale colour this can also be used for light continental styles or even cut with our Europils Malt to form a slight malt base for fuller lager styles.

## 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	1.30-1.60%	8.0-10.0%	8.0-10.0%
SNR/KI/ST RATIO	38-43	43-48	43-48
DP/DPWK/LINTNER	50 min IoB	150 min WK	55 min °L