

# FLAKED TORREFIED MAIZE



**TASTING NOTES**  
 CORN FLAKES, CORN

<p><b>BEER STYLES</b></p> <p><i>Continental lagers, prohibition lager</i></p>	<p><b>USAGE RATE</b></p> <p><i>Up to 25%</i></p>
<p><b>RECIPE</b></p> <p><i>Crisp Pre-Prohibition Lager see page 98</i></p>	

**F**laked Torrefied Maize consists of maize grits that have been micronized at high temperatures which bursts open the starches and thus gelatinises the maize. It lightens wort and can add a unique corn flake-like sweetness to beers.

Maize can also be used by distillers to create bourbon style whisky without needing to pre-cook the maize. Crisp’s Flaked Torrefied Maize is GM-free.

## TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	8.5% max	8.5% max	8.5% max
EXTRACT	328 L°/kg	86.5%	86.5%