

MEDIUM CRYSTAL (CRYSTAL 240)



TASTING NOTES

TREACLE TOFFEE,
 DARK CARAMEL

BEER STYLES	USAGE RATE	RECIPE
<i>Best bitters, milds, porters, (not stouts)</i>	<i>Up to 10%</i>	<i>Crisp Strong Mild See page 115</i>

With Medium Crystal those intense caramel flavours of thick treacle toffee are developed. To achieve these kinds of flavours the temperature is raised a further step from Light Crystal and the sugars darken further still giving the beer a deep copper hue.

Remember that Crystal Malts have no enzymes or FAN preserved so be careful with the addition rate in your mash. You want to add enough to get the depth of flavour desired, but not so much that you will have issues in fermentation due to a lack of nutrients.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	3.5% max	3.5% max	3.5% max
EXTRACT	270 L°/kg	71.0%	71.0%
COLOUR	225-265 EBC	245-290 EBC	93-110 °L