

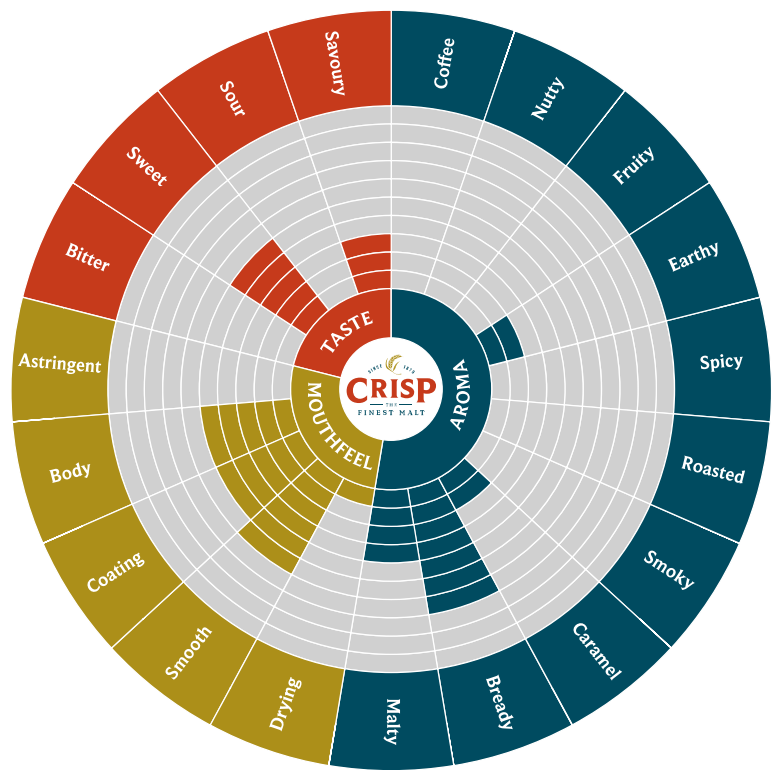


NO19 MARIS OTTER MALT

Crisp is one of the largest buyers of Maris Otter barley and some of our farmers have been growing it since its first crop in 1965. The mother field, where all certified Maris Otter seed comes from, is located in North Norfolk, just a short tractor drive from our maltings. Praised by home and commercial brewers for its depth of flavour, it has also found homes in malt driven whiskies in both the UK, Europe and in the emerging American single malt category.

This variety, like the other heritage grains, is floor malted and is gently kilned over three days in our natural draft kiln, giving a deeper flavour than the conventionally kilned Maris Otter.

TASTING NOTES & SENSORY PROFILE
LONGER, GENTLE KILNING IMPARTS DEEPER FLAVOURS



TYPICAL ANALYSIS

PARAMETER	IoB	EBC
MOISTURE	3.5%	3.5%
EXTRACT (DRY)	308°/kg	81.5%
COLOUR	5.0-7.0°EBC	5.5-7.5°EBC
TN (DRY)	1.30-1.60%	8.0-10.0%

BREWING

Single temperature standard mash

USAGE RATES

Up to 100%

AVAILABLE SKUS

25KG BAG (WHOLE)

25KG BAG (CRUSHED)