

SCOTTISH PALE ALE MALT



TASTING NOTES
 BALANCED MALT
 SWEETNESS

BEER STYLES	USAGE RATE	RECIPE
<i>Light, dark and strong milds, English ales, IPAs, stouts, porters, barley wines</i>	<i>Up to 100%</i>	<i>Amber Ale, Best Bitter, Dark Mild, Golden Ale, Oatmeal Stout, Session Bitter</i>

Our Scottish Pale Ale Malt is the workhorse of many a brewery and is at home in a variety of beer styles. We source the lowest nitrogen spring barley from our farmers in Fife up to Moray.

During malting, high cast moistures and a balance of optimal germination time and temperature results in an even, well modified malt with a rich colour and balanced sweet, malt flavour which is ideally suited to ale brewing.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	3.5% max	3.5% max	3.5% max
EXTRACT	310 L ^o /kg	82.0%	82.0%
COLOUR	5.0-7.0 EBC	5.5-7.5 EBC	2.5-3.3 °L
TN/TP	1.40-1.65%	8.8-10.3%	8.8-10.3%
SNR/KI/ST RATIO	38-43	43-48	43-48
DP/DPWK/LINTNER	45 min IoB	140 min WK	50 min °L