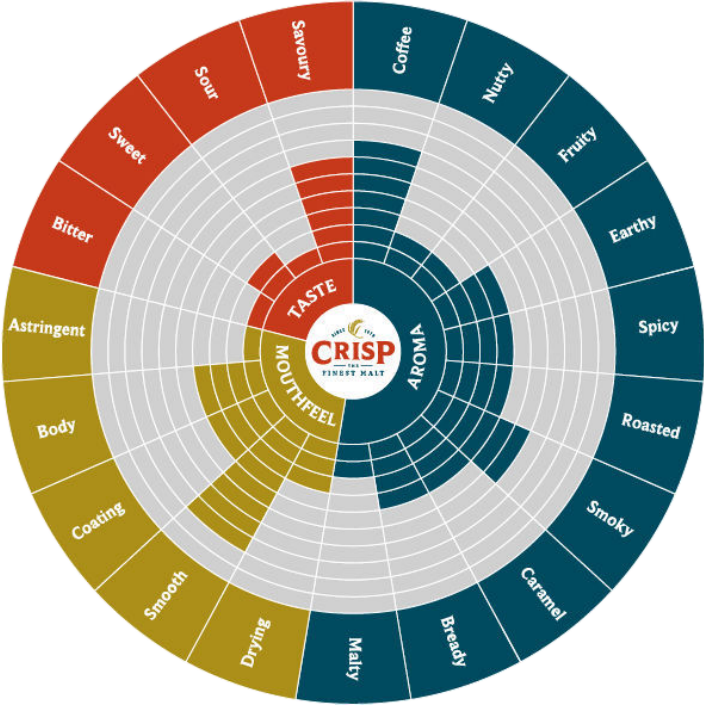




SMALL BATCH SERIES #06 SMOOTH COFFEE MALT

Produced in collaboration with the incredible team at Rye River Brewing Co., this special batch of coffee inspired malt has been gently processed through our state-of-the-art roasting facility; the Speciality Malt Plant. Through careful application and control of temperature, this low coloured roasted malt offers a delicate smokiness, combined with warm spicy notes, and ends with an intense hit of modern day coffee aromas. Using a modern barley variety, exclusive to Crisp, we are able to achieve immense smoothness, which further intensifies the coffee-like drinking experience. Offering a beautiful deep orange hue, use in Brown Ales or Ruby Beers, or why not layer it up to achieve wonderfully rich Porters and Stouts, perfect for the winter months?

TASTING NOTES & SENSORY PROFILE
SMOOTH, SMOKY COFFEE



BATCH ANALYSIS

PARAMETER	IoB	EBC
MOISTURE	0.8 %	0.8 %
EXTRACT (DRY)	291 L ^o /kg	77.5 %
COLOUR	192 °EBC	253 °EBC

AVAILABLE SKUS

- 25KG BAG (WHOLE)
- 25KG BAG (CRUSHED)

USAGE RATES

Use Smooth Coffee at up to 10% of the grist. Pair it with Crisp's Clear Choice® Malt for a subtle sweetness, and a latte inspired brew.