



CRAFT BREWING PRODUCT RANGE			TYPICAL EBC ANALYSIS								ATTRIBUTES	
PRODUCT NAME	WHOLE	CRUSHED	MOISTURE MAX	EXTRACT TYPICAL	COLOUR RANGE		TOTAL PROTEIN RANGE		KI RANGE			
<b>BASE MALTS</b>												
FINEST MARIS OTTER® ALE MALT	✓	✓	3.5	§1.5	5.5	7.5	§.0	10.3	43	48	The consistently reliable Maris Otter® continues to provide the qualities expected by the brewer	
EXTRA PALE MARIS OTTER® MALT	✓	✓	4.5	§1.5	2.8	4.0	§.0	10.3	43	48	Lower colour version of Maris Otter® Ale Malt suitable for lager and golden ale brewing	
CHEVALLIER® HERITAGE MALT	✓	✓	3.5	§0.0	5.5	7.5	11.3		50		First malted in the 1820s, Chevallier® provides rich malty flavours to heritage and modern beer styles	
BEST ALE MALT	✓	✓	3.5	§2.0	5.5	7.5	§.8	10.3	43	48	The principal ingredient in cask and bottled ales, porters and stouts	
EXTRA PALE MALT	✓	✓	4.5	§2.0	2.8	4.0	§.8	10.3	43	48	Lower colour version of Best Ale Malt suitable for lager and golden ale brewing	
EUROPILS MALT	✓	✓	4.5	§1.5	2.8	4.0	9.1	11.0	36	42	Traditional European-style malt suitable for all pilsner types	
GERMAN PILSEN MALT	✓	✓	4.5	§1.5	3.5	4.5	9.5	12.0	37	43	Pilsen Malt produced at our Tivoli maltings in Hamburg suitable for continental-style brewing processes	
CLEAR CHOICE MALT® ALE	✓	✓	4.0	§1.5	6.5	§.5	9.0	11.3	42	52	Free from polyphenols thus reducing the risk of haze formation, increasing shelf life and reducing cold conditioning costs	
CLEAR CHOICE MALT® EXTRA PALE	✓	✓	4.5	§1.5	2.8	4.5	9.0	11.3	42	52		
VIENNA MALT	✓	✓	4.5	§0.0	5.5	10.0	§.8	10.3			Vienna Malt is produced on a conventional kiln and provides a light golden hue	
<b>COLOURED MALTS</b>												
AMBER MALT	✓	✓	2.0	73.0	60	§5					Gives a dry, biscuity flavour to ales and provides red hue	
BROWN MALT	✓	✓	2.0	73.0	120	150					Provides a smoothness to porters and other dark beers	
LOW COLOUR CHOCOLATE MALT	✓	✓	2.0	72.0	410	680					A lighter version of our Chocolate Malt	
CHOCOLATE MALT	✓	✓	2.0	72.0	930	1155					Gives dry, toasty flavours to rich, dark beers	
BLACK MALT	✓	✓	2.0	71.0	1210	1510					Used to provide full, rich flavour to range of darker beer styles	
ROAST BARLEY	✓	✓	2.0	71.0	1210	1510					Provides characteristic sharp, bitter flavour to stouts and some porters	
EXTRA LIGHT CRYSTAL (CRYSTAL 100)	✓	✓	5.5	72.0	100	120					Provides sweet flavours and a light golden hue	
LIGHT CRYSTAL (CRYSTAL 150)	✓	✓	5.0	72.0	160	160					Provides sweet, caramel flavours and a golden hue	
MEDIUM CRYSTAL (CRYSTAL 240)	✓	✓	3.5	71.0	245	290					Used to adjust colour and flavour of ales, giving deep golden to red hues	
DARK CRYSTAL (CRYSTAL 400)	✓	✓	3.0	71.0	420	480					Used to adjust colour and flavour of ales, giving red to deep red hues	
CRYSTAL RYE MALT	✓	✓	5.0	71.0	220	440					Used to provide colour and spicy flavour	
CARA GOLD MALT	✓	✓	6.5	74.0	13	15					Provides the opportunity to add body to beer with little impact on colour	
CARA MALT	✓	✓	6.0	73.0	25	35					Used to adjust colour and flavour of light coloured beers	
<b>SPECIALITY MALTS</b>												
LIGHT MUNICH MALT	✓	✓	4.5	79.0	16.5	27.5	10.0	11.3				
DARK MUNICH MALT	✓	✓	4.5	79.0	38	50	10.0	11.3			Vienna and Munich malts are produced on a conventional kiln and provide light golden through to orange hues	
DEXTRIN MALT	✓	✓	7.0	§0.0	2.2	3.3	§.8	12.5	30	40	Used to provide extra body to beer and to improve head retention	
WHEAT MALT	✓	✓	6.5	§4.0	2.8	5.5	12.5		43	52	Even when used in small quantities will improve foam and head retention in all beers	
RYE MALT	✓	✓	6.0	§6.5	13	35	10.0		42	52	Provides spicy complexity to ales and lagers	
NAKED OAT MALT	✓	✓	5.5	65.0	2.2	7.6	17.0		14	17	Used in oatmeal stout, but can also provide smooth finish to ales	
<b>FLOOR MALTS</b>												
A range of bespoke ale, lager and distilling malts produced in our historic No.13 floor maltings®												
<b>ORGANIC MALTS</b>												
ORGANIC ALE MALT	✓	✓	4.0	§1.5	5.0	7.5	10.6		42	50		
ORGANIC EXTRA PALE MALT	✓	✓	4.5	§1.5	2.8	4.5	10.6		42	50	Malts produced from organic barley with full supply-chain traceability guaranteed	
ORGANIC CRYSTAL	✓	✓	5.0	72.0	165	190						
<b>NON-MALTED CEREALS</b>												
TORREFIED WHEAT	✓	✓	10.0	§2.0								
TORREFIED BARLEY	✓	✓	§.0	§1.0								
FLAKED TORREFIED BARLEY		(Flaked)	10.0	§1.0								
FLAKED TORREFIED MAIZE		(Flaked)	§.5	§6.5								
FLAKED TORREFIED RICE		(Flaked)	§.5	§0.5								
FLAKED TORREFIED OATS		(Flaked)	11.0	77.0							Pre-cooked, non-malted cereals provide the brewer with the opportunity for product differentiation. Flaked products can be added directly to the mash without the need for milling.	