

FLAKED TORREFIED OATS



TASTING NOTES
 SMOOTH, CREAMY
 MOUTHFEEL

<p>BEER STYLES</p> <p><i>Stouts, NEIPAs</i></p>	<p>USAGE RATE</p> <p><i>Up to 25%</i></p>
<p>RECIPE</p> <p><i>Crisp Oatmeal Stout see page 120</i></p>	

Flaked Torrefied Oats consist of husked oat grains that have been cooked at high temperature, resulting in gelatinisation of the starchy endosperm, and then flaked. They will give a smooth, creamy mouthfeel to finished beers.

The presence of oat husk can assist with wort separation, especially if the grist contains naked grains such as Malted Rye, Naked Oat Malt or Wheat Malt.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	11.0% max	11.0% max	11.0% max
EXTRACT	292 L°/kg	77.0%	77.0%