

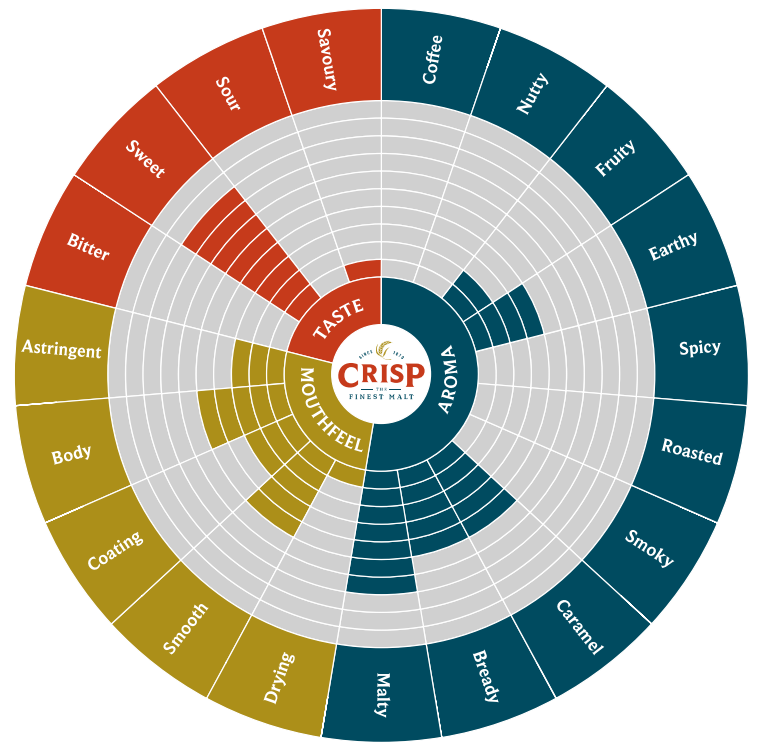


PLUMAGE ARCHER HERITAGE MALT

Plumage Archer is the offspring of Plumage and Archer and was the world's first commercially produced cross-bred barley. It was developed by Dr Beavan at Warminster Maltings. It had a similar impact on the brewing world as Chevallier and for many years they sat side by side, each providing their own nuance to 20th century British beers. Our brewers savour its pale colour, subtle palate and clean flavour.

Much like IPAs of old, it is at home as a supporting player to bold hop character, especially the fruity and aromatic new world varieties. It plays especially well in Hazy IPAs and it produces a delicate, fruity new make spirit for whisky.

TASTING NOTES & SENSORY PROFILE
SMOOTH, SWEET, MALTY WITH A HINT OF CARAMEL



TYPICAL ANALYSIS

| PARAMETER | IoB | EBC |
|---------------|--------------|--------------|
| MOISTURE | 4.5 % | 4.5% |
| EXTRACT (DRY) | 302 L°/kg | 80.5 % |
| COLOUR | 3.5-5.5 °EBC | 3.9-6.1 °EBC |
| TN (DRY) | 1.65 % | 10.3 % |

BREWING

Single temperature standard mash

USAGE RATES

Up to 100%

AVAILABLE SKUS

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