



PALE MALTS, SPECIALITY MALTS & ADJUNCTS

The following is a summary of the main products available
Please contact us if you do not see the product you require

TYPICAL ANALYSIS: Institute of Brewing / EBC Methods of Analysis

| Product Name | Extract As Is | Extract Dry | Colour °EBC 450g | Colour °EBC 515ml |
|-----------------------------|------------------|----------------|------------------------|-------------------------|
| Base Malts | | | | |
| Maris Otter Standard Colour | 300 | 311 | 5.3 | 4.5 |
| Maris Otter Low Colour | 300 | 311 | 3.0 | 2.5 |
| Pale Ale Standard Colour | 302 | 313 | 5.3 | 4.5 |
| Pale Ale Low Colour | 302 | 313 | 3.0 | 2.5 |
| Lager | 300 | 311 | 3.0 | 2.5 |
| Wheat Malt | 300 | 314 | 4.0 | 3.5 |
| Rye Malt | 305 | 319 | 5.0 | 4.2 |
| Speciality Malts | | | | |
| Mild Ale | 295 | 305 | 12 | 10 |
| Munich | 295 | 305 | 17 | 14 |
| Vienna | 295 | 305 | 12 | 10 |
| Adjuncts | | | | |
| Flaked Torrefied Barley | 283 | 308 | 3.5 | 2.9 |
| Flaked Maize | 307 | 328 | 0.8 | 0.7 |
| Flaked Malted Oats | 266 | 292 | 4.0 | 3.4 |
| Torrefied Wheat | 285 | 310 | 3.5 | 2.9 |