

Warminster Maltings: Characteristics

Product	Moisture		Extract As Is		Extract Dry		EBC Colour		IOB Colour		Total Nitrogen		Total Soluble Nitrogen		Soluble Nitrogen Ratio		Friability	Homogeneity	Usage**	Attributes	Typical Uses
	%	LDK	LDK	°EBC 450g	°EBC 515ml	%	%	%	%	%	%	%	%	%	%	%	%	%	%		
	Max	Typical	Typical	Min	Max	Min	Max	Min	Max	Min	Max	Typical	Min	Max	Min	Max	Min	Max	Min		
Base Malts																					
Maris Otter Sd Colour	4.5	300	311	4.5	7.0	3.75	5.75	1.40	1.60	0.56	36.0	42.0	88	96	Up to 100	A flavoursome, reliable malt. Easily processed and very consistent. Highly popular with craft brewers					English Ale
Maris Otter Low Colour	5.0	300	311		3.6		3.00	1.40	1.60	0.56	36.0	42.5	88	96	Up to 100	A lighter colour version of Maris Otter					Light coloured ales and Lagers
Pale Ale Std Colour	4.5	302	313	4.5	7.0	3.75	5.75	1.40	1.60	0.56	36.0	42.5	88	96	Up to 100	A well modified malt giving flavoursome, well rounded wort					English Ale
Pale Ale Low Colour	5.0	302	313		3.6		3.00	1.40	1.60	0.56	36.0	42.5	88	96	Up to 100	A lighter colour version of the Pale Ale malt					Light coloured ales and Lagers
Lager	4.5	300	311		3.6		3.00	1.40	1.60	0.56	36.0	42.5	88	96	Up to 100	A light golden, fully modified malt suitable for infusion or decoction mashes					Lagers
Wheat Malt	6.0	300	314		5.0		4.20	1.40	2.20	0.42	20.0	30.0			3 to 5 #50 to 80	Improves head retention and mouth feel at lower levels #Provides the flavor and mouthfeel of wheat beers					Ales Wheat Beer/Weissbiers
Rye Malt	6.0	305	319		7.0		5.75	1.15	1.50	0.56	40.0	50.0			5 to 20 #Up to 50	Adds toffee/caramel and low level spicy notes #Adds spicy notes typical of a rye beer and a reddish hue					Ales Rye beer
Speciality Malts																					
Mild Ale	4.5	295	305	10	14	8	12								20 to 100	Less fermentable than Pale Ale malt. Sweet/nutty notes with a light golden/copper colour					Mild and Brown Ales
Munich	4.5	295	305	15	20	12	17								20 to 100	Less fermentable than Pale Ale malt. Sweet/nutty notes with a golden/copper colour					Dark Lagers
Vienna	4.5	295	305	10	14	8	12								20 to 100	Less fermentable than Pale Ale malt. Sweet/nutty notes with a light golden/copper colour					Mild and Brown Ales
Non Malted Cereals																					
Flaked Torrefied Barley	10.0	283	308	2.5	4.5	2.1	3.8								Up to 10	Pre-cooked/non-malted cereal, can be added directly to a mash. Gives grainy notes and improves head retention					Adjunct
Flaked Maize	8.5	307	328		1.3		1.1								Up to 10	Pre-cooked/non-malted cereal, can be added directly to a mash. Neutral flavour in ales, gives subtle corn notes in lighter styles					Adjunct
Flaked Malted Oats	11.0	266	292	2.8	5.5	2.4	4.6								5 to 10	Pre-cooked/malted cereal, can be added directly to a mash. Adds toasted/biscuity notes, Improves mouth-feel and head retention					Adjunct
Torrefied Wheat	10.0	285	310	2.5	4.5	2.1	3.8								Up to 10	Pre-cooked/non-malted cereal, can be added directly to a mash. Adds toasted/biscuity notes, Improves head retention					Adjunct
Crystal Malts																					
CaraGold	8.0	270	290	10	17	8	14								5 – 10	Very low colour malt. Adds malty, fruity and toffee notes. Increases body/fullness and gives a softer, rounder mouthfeel					Adjunct for Lager
CaraMalt	7.5	270	290	23	42	20	35								5 – 10	Sweeter, giving more caramel notes than standard crystal but giving no roasted/nutty flavours. Greatly increases head retention/body					Adjunct for Lager and light coloured ales
Crystal 100	5.5	270	280	105	130	90	110								5 – 10	Gives sweet and malty notes and a light golden hue. Improves head retention and beer stability.					Colour and Flavour Adjunct
Crystal 150	4.5	270	280	165	190	140	160								5 – 10	Gives caramel and toffee notes with a golden hue. Improves head retention and beer stability					Colour and Flavour Adjunct
Crystal 200	4.5	265	274	215	265	180	220								Up to 10	Adds burnt toffee notes and a deep golden/ruby red colour. Improves head retention and beer stability.					Colour and Flavour Adjunct
Crystal 400	3.5	270	275	450	525	380	440								Up to 10	Adds burnt toffee notes and a deep golden/ruby red colour. Improves head retention and beer stability.					Colour and Flavour Adjunct
Crystal Rye	5.0	270	282	140	220	120	180								Up to 10	Rye flavour with sweet, malty and dry liquorice/toffee notes					Adjunct
Crystal Wheat	5.0	270	282	120	180	100	150								Up to 10	Mild notes of caramel, almonds, more "biscuity" than Crystal malt.					Adjunct

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	%	LDK	LDK	°EBC 450g	°EBC 515ml	%	%	%	%	%	%	%	%	%	%		
	Max	Typical	Typical	Min	Max	Min	Max	Min	Max	Typical	Min	Max	Min	Min	Range		
Roasted Malts																	
Amber Malt	3.0	275	280	45	85	40	70								3 – 5	Lightly roasted giving less harsh notes when compared to higher roasted products. Dry baked biscuity flavour	
Brown Malt	3.5	275	280	105	145	90	120								3 – 5	Dryer and less sweet than crystal malt of the same colour. Has mild coffee/biscuity notes. Low fermentability	Brown ale and Sweet Stout
Low Colour Chocolate Malt	3.5	280	285	415	655	350	550								3 – 5	Moderate coffee notes with mild burnt toast notes. Similar to chocolate malt but less harsh	Dark beers and Stout
Chocolate Malt	3.5	270	275	1070	1310	900	1100								3 – 5	Strong coffee notes with mild burnt toast notes. Similar to black malt but less harsh and bitter	Dark beers and Stout
Black Malt	3.5	265	270	1400	1800	1200	1500								3 – 5	Astringent, smoky, harsh with burnt coffee/burnt toast notes. Less acrid than roasted barley	Porters and Stout
Roasted Barley	3.5	265	270	1400	1800	1200	1500								Up to 10	Sharp, astringent and burnt. Gives paler head than black or chocolate malt.	Stout
Organic Malts																	
Organic Maris Otter Standard Colour*	4.5	300	311	4.5	7.0	3.75	5.75		1.60	0.56	36.0	44.0	88	96	Up to 100	A flavoursome, reliable malt. Easily processed and very consistent. Highly popular with craft brewers	English Ale
Organic Maris Otter Low Colour*	5.0	300	311		3.6		3.00		1.60	0.56	36.0	44.0	88	96	Up to 100	A lighter colour version of Maris Otter	Light coloured ales and Lagers
Organic Plumage Archer Standard Colour*	5.0	300	311	4.5	7.0	3.75	5.75		1.60	0.56	36.0	44.0	88	96	Up to 100	A true heritage malt. Developed by Dr Beaven at Warminster maltings in 1905.	English Ale
Organic Pale Ale Standard Colour	4.5	302	313	4.5	7.0	3.75	5.75		1.60	0.56	36.0	44.0	88	96	Up to 100	A well modified malt giving flavoursome, well rounded wort	English Ale
Organic Pale Ale Low Colour	5.0	302	313		3.6		3.00		1.60	0.56	36.0	44.0	88	96	Up to 100	A lighter colour version of the Pale Ale malt	Light coloured ales and Lagers
Organic Lager	4.5	300	311		3.6		3.00		1.60	0.56	36.0	44.0	88	96	Up to 100	A light golden, fully modified malt suitable for infusion or decoction mashes	Lagers
Organic Wheat Malt	6.0	300	314		5.0		4.20		2.20	0.42	20.0	30.0			3 to 5 50 to 80	Improves head retention and mouth feel at lower levels <i>Provides the flavor and mouthfeel of wheat beers</i>	Ales <i>Wheat Beer/Weissbiers</i>
Organic Rye Malt	6.0	305	319		7.0		5.75		1.50	0.56	40.0	50.0			5 to 20 Up to 50	Adds toffee/caramel and low level spicy notes <i>Adds spicy notes typical of a rye beer and a reddish hue</i>	Ales <i>Rye beer</i>
Organic CaraMalt	7.5	270	290	25	50	20	40								5 – 10	Sweeter, giving more caramel notes than standard crystal but giving no roasted/nutty flavours. Greatly increases head retention/body	Adjunct for Lager and light coloured ales
Organic Crystal 150	4.5	270	280	150	210	125	175								5 – 10	Gives caramel and toffee notes with a golden hue. Improves head retention and beer stability	Colour and Flavour Adjunct
Organic Crystal 400	3.5	265	270	400	570	340	480								Up to 10	Adds burnt toffee notes and a deep golden/ruby red colour. Improves head retention and beer stability.	Colour and Flavour Adjunct
Organic Munich	4.5	295	305	15	20	12	17								20 to 100	Less fermentable than Pale Ale malt. Sweet/nutty notes with a golden/copper colour	Dark Lagers
Organic Vienna	4.5	295	305	10	14	8	12								20 to 100	Less fermentable than Pale Ale malt. Sweet/nutty notes with a light golden/copper colour	Mild and Brown Ales
Organic Low Colour Chocolate Malt	3.5	280	285	375	715	315	600								3 – 5	Moderate coffee notes with mild burnt toast notes. Similar to chocolate malt but less harsh	Dark beers and Stout
Organic Chocolate Malt	3.5	270	275	950	1450	800	1200								3 – 5	Strong coffee notes with mild burnt toast notes. Similar to black malt but less harsh and bitter	Dark beers & Stout
Organic Roasted Barley Malt	3.5	265	270	1200	1910	1000	1600								Up to 10	Sharp, astringent and burnt. Gives paler head than black or chocolate malt.	Stout

* Special Orders

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<http://www.warminster-malt.co.uk/>

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