



—EXTRA PALE—

MARIS OTTER® MALT

TASTING NOTES

SUBTLE SWEETNESS, WITH BOLD
GRAINY AROMAS, BALANCED
WITH MALT BREAD NOTES





COLOUR (IoB)
 2.5 – 3.5

BEER STYLES	USAGE RATE	RECIPE
<i>Blondes, pale ales</i>	<i>Up to 100%</i>	<i>Crisp IPA See page 113</i>

At Crisp we also malt a low colour (Extra Pale) version of the Maris Otter® barley. This was originally developed for low colour beer production in traditional breweries where a higher level of modification is demanded for both efficient extract delivery and good brewhouse performance.

Due to the pale colour this can also be used for light continental styles or even cut with our Lager Malt to form a slight malt base for fuller lager styles.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	305 L°/kg	80.6%	80.6%
COLOUR	2.5-3.5 EBC	2.8-3.9 EBC	1.5-1.9 °L
TN/TP	1.30-1.60%	8.0-10.0%	8.0-10.0%
SNR/KI/ST RATIO	38-48	43-54	43-54