

CRYSTAL 240 MALT

TASTING NOTES

INTENSE, DARK CARAMEL FLAVOUR
 NOTES, WITH MELLOW UNDERTONES OF
 SPICED COFFEE, AND DARK FRUITS

| BEER STYLES | USAGE RATE | RECIPE |
|---|-------------------|--|
| <i>Best bitters, milds, porters, (not stouts)</i> | <i>Up to 10%</i> | <i>Crisp Strong Mild See website for details</i> |

With Medium Crystal those intense caramel flavours of thick treacle toffee are developed. To achieve these kinds of flavours the temperature is raised a further step from Light Crystal and the sugars darken further still giving the beer a deep copper hue.

Remember that Crystal Malts have no enzymes or FAN preserved so be careful with the addition rate in your mash. You want to add enough to get the depth of flavour desired, but not so much that you will have issues in fermentation due to a lack of nutrients.

TYPICAL ANALYSIS

| PARAMETER | IoB | EBC | ASBC |
|-----------|-------------|-------------|-----------|
| MOISTURE | 3.5% max | 3.5% max | 3.5% max |
| EXTRACT | 270 L°/kg | 71.5% | 71.5% |
| COLOUR | 225-265 EBC | 247-291 EBC | 94-110 °L |