

BEST ALE MALT

TASTING NOTES

SWEET MALT BREAD,
WITH AFTERNOTES OF
LIGHT CARAMEL





COLOUR (IoB)
 5.0 – 6.5

BEER STYLES	USAGE RATE	RECIPE
<i>Light, dark & strong milds, English ales, IPAs, stouts, porters, barley wines</i>	<i>Up to 100%</i>	<i>Crisp Golden Ale See page 112</i>

Our Best Ale Malt is the workhorse of many a brewery and is at home in a variety of beer styles. The 2-row winter barley varieties that go into our Best Ale have been planted in the light, sandy soils of North Norfolk. We source the lowest nitrogen barley from our farmers.

During malting, high cast moistures and a balance of optimal germination time and temperature results in an even, well modified malt with a rich colour and balanced sweet, malt flavour which is ideally suited to ale brewing.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	3.5% max	3.5% max	3.5% max
EXTRACT	306 L°/kg	80.8%	80.8%
COLOUR	5.0-6.5 EBC	5.5-7.2 EBC	2.5-3.1 °L
TN/TP	1.30-1.65%	8.0-10.0%	8.0-10.0%
SNR/KI/ST RATIO	38-48	43-54	43-54