



CLEAR CHOICE PALE MALT

TASTING NOTES

INTENSELY SMOOTH MOUTHFEEL.
MILD MALTINESS WITH A WARM
HONEY SWEETNESS





COLOUR (IoB)
 3.0 – 5.0

BEER STYLES	USAGE RATE	RECIPE
<i>All Ale Styles</i>	<i>80 – 100%</i>	<i>Crisp German Kolsch See page 111</i>

Clear Choice® Pale Malt is new in 2022 and replaces our Extra Pale and Ale versions of Clear Choice. Clear Choice is a unique offering from Crisp Malt and is a specially selected barley variety that has no proanthocyanidins; these are flavonoid polyphenols that impart astringency and also form chill haze with proteins in the final beer. After fining or filtration, the result is a super clear, shelf stable wort with beautiful honey sweetness. This new colour spec achieves a balance between our Extra Pale and Ale colour ranges.

We also recommend using Clear Choice® for cloudy beers where oxidative darkening of polyphenols is a concern. The clarity benefits of Clear Choice® are not just evident in bottle, can and keg, but also help produce extremely bright cask beer too.

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	3.0-5.0 EBC	3.3-5.5 EBC	1.7-2.5 °L
TN/TP	1.45-1.85%	9.0-12.0%	9.0-12.0%
SNR/KI/ST RATIO	38-48	43-54	43-54