



PREMIUM POT STILL MALT FLOUR

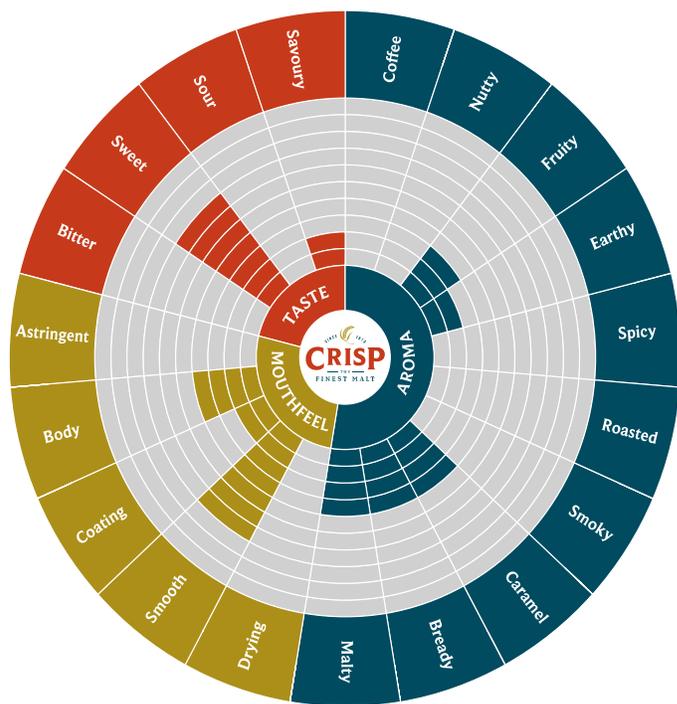
A CLASSIC DISTILLING MALT, WITHOUT THE HUSK

Made from 100% British spring barley variety “LAUREATE”; low in protein, high in extract. Our Premium Pot Still Malt is GN free to avoid any ethyl carbamate production in the still. Flavourful and high alcohol yielding, this malt is the workhorse of many a Scottish single malt distillery. Expertly milled into flour with the husk removed makes it perfect for those distilleries without a hammer mill. It’s also perfect for using in continuous stills, for grain-on fermentation and distillation and for use in electric, direct-heat cookers and stills, avoiding fouling and/or scorching.

TASTING NOTES & SENSORY PROFILE
 SWEET WITH A MILD MALT & HONEYED FLAVOUR

TYPICAL ANALYSIS

PARAMETER	ASBC
MOISTURE (%)	4.4
EXTRACT (% DRY)	83.7
FERMENTABILITY (%)	87
PREDICTED SPIRIT YIELD (LAA/ Tonne)	415
PREDICTED SPIRIT YIELD (proof GL/lb)	99.4
S/T	38.5
PROTEIN (%)	9.2
DIASTATIC POWER (° LINTNER)	74.8
FRIABILITY (%)	>85%



AVAILABLE SKUS

55 LB SACK (25kg)

USAGE RATES

100% for Scotch style on-grain fermentation. At 50% this flour will provide enough enzymes to convert corn, rye or other raw grain mash. 10% will add a nuance of malt to a cereal mash (with additional enzymes added for conversion).



Available through BSG 800.374.2739 bsgcraft.com