

Typical analysis and product description

Best Ale Malt

Typical analysis

Parameter	IoB	EBC	ASBC
Moisture	3.5% max	3.5% min	3.5% max
Extract	310.0 L°/kg	82.0%	82.0%
Colour	5.0-7.0 EBC	5.5-7.5 EBC	2.5-3.5 °L
TN/TP	1.45-1.65%	9.1-10.3%	9.1-10.3%
SNR/KI/ST ratio	38-43	43-48	43-48
DP/DPWK/Lintner	45 min IoB	140 min WK	50 min °L

Standard packaging options

Whole grain	Bulk
	1000 kg bag
	500 kg bag
	25 kg sack
Crushed	25 kg sack

Top quality Norfolk-grown 2-row winter malting barley is widely recognised as the best raw material for traditional ale malt.

Low protein barleys are sourced from local farmers who are in partnership with Crisp Malting Group through the ABC Grower Group and are qualified as the very best malting barley growers.

During malting, high cast moistures and a balance of germination time and temperature guarantee an even, well modified malt which is ideally suited to ale brewing. The characteristic higher colour and balanced sweet, malty flavour results in this malt being one of the most popular and distinctive malt styles.

Crisp Malting Group Best Ale Malt is suited to infusion mashing and top fermentation which typifies traditional ale brewing, but is also very well suited for ale brewing using more modern techniques.