

Typical analysis and product description

Extra Pale Malt

Typical analysis

Parameter	IoB	EBC	ASBC
Moisture	4.5% max	4.5% min	4.5% max
Extract	310.0 L°/kg	82.0%	82.0%
Colour	2.5-3.5 EBC	3.0-4.0 EBC	1.5-1.9 °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	50 min IoB	145 min WK	55 min °L

Standard packaging options

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

Crisp Malting Group have developed a low colour (extra pale) malt.

This was originally developed for lower colour beer production in traditional breweries where a higher level of modification is demanded for both efficient extract delivery and good brewhouse performance when using isothermal mashing.

This malt is typified by moderate nitrogen/protein content, a moderate to high level of modification with flavours and colour suited to the brewing of lagers and other pale beers such as golden ales.