

Typical analysis and product description

Extra Pale Maris Otter Malt

Typical analysis

Parameter	IoB	EBC	ASBC
Moisture	4.5% max	4.5% min	3.5% max
Extract	308.0 L°/kg	81.5%	81.5%
Colour	2.5-3.5 EBC	3.0-4.0 EBC	1.5-1.9 °L
TN/TP	1.40-1.60%	8.8-10.0%	8.8-10.0%
SNR/KI/ST ratio	38-43	43-48	43-48
DP/DPWK/Lintner	50 min IoB	150 min WK	55 min °L

Standard packaging options

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

Maris Otter has been grown for malting for more than 45 years and its pedigree and track record of delivering, year after year, consistent, processable and flavoursome malt is unsurpassed.

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