

SUPERIOR PALE ALE



PARTNERSHIP • TRADITION • PASSION

SUPERIOR PALE ALE



Great for all types of ales and any fuller flavoured beers, this malt is kilned longer and at higher temperatures than other base malts. This contributes to its rich golden colour and toasty, biscuit flavour.

FEATURES

- Higher colour and more flavourful than regular base malts
- Highly modified, UK-style pale ale malt
- Aromatic

SUGGESTED USE

- Suitable for use at up to 100% of grist bill.
- Using at 10 – 50% will add complexity and malt character to beers made from 2-Row base malts.
- Can be used in combination with (or in place of) UK import malts to manage costs while producing authentic UK styles.

STORAGE AND SHELF LIFE

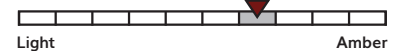
- Store in cool, dry conditions, away from pests and odours
- 2 years from date of manufacture

AVAILABLE PACKAGING

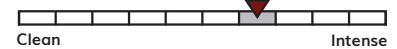
- 25 kg bag, custom tote up to 1 mt
- Bulk volume: trailer, railcar, vessel, lined containers

FLAVOUR PROFILE

KILN COLOUR



FLAVOUR INTENSITY



AROMATICS



BODY CONTRIBUTION



TYPICAL ANALYSIS

COLOUR °L	2.7 – 3.5
MOISTURE	4.3 Max.
PROTEIN	11.5 Max.
EXTRACT FG	80 Dry Min.
EXTRACT CG	78 Dry Min.
BETA-GLUCAN	

