

# OAT MALT



PARTNERSHIP • TRADITION • PASSION

# OAT MALT



The perfect malt for Northeast IPA, Belgian Wit and Stouts, we developed our Oat Malt to strike the perfect balance between ease of lautering, high turbidity and rich oat flavour. Well modified and kilned at elevated temperatures, the malt has flavours of both a traditional pale ale malt, as well as the toasty flavours of granola.

## FEATURES

- Well modified for excellent milling performance, low beta-glucan and quick lauters.
- High haze for intentionally cloudy beers

## SUGGESTED USE

- Suitable for use at up to 65% of grist bill.
- Using at 5% - 10% will add a light haze without a significant impact on beer flavour.
- Use at 20% - 50% will add significant turbidity with an increasing sweet, toasty flavour and added mouthfeel.

## 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

### FLAVOUR INTENSITY



### HAZE INTENSITY



### BODY CONTRIBUTION



## TYPICAL ANALYSIS

COLOUR °L	2.3 – 2.9
MOISTURE	4.3 Max.
PROTEIN	11.0 Max.
EXTRACT FG	60 Dry Min.
TURBIDITY	65-80
BETA-GLUCAN	125-160

