

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

- Full husk integrity helps during lautering
- 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 35% of grist bill
- Using at 5%-10% will add a light haze without a significant impact on beer flavour
- Use at 20%-35% 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

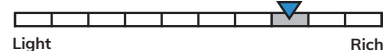
FLAVOUR INTENSITY



HAZE INTENSITY



BODY CONTRIBUTION



TYPICAL ANALYSIS

COLOUR SRM	1.5 - 3.5
MOISTURE %	5.0
PROTEIN %	11.5
EXTRACT %	60.0
TURBIDITY	65 - 80
BETA-GLUCAN	160
DP	20

