# DISTILLING/BASE MALTS | Color | Color



BAIRDS MALT QUALITY MALT SINCE 1823

# DISTILLING/BASE MALTS MALTS 2.0



Our Malt 2.0 is a new product to the market, produced exclusively from our 2020 barley harvest.

At the heart of our Malt 2.0 is KWS Sassy which is a big, bold barley variety, particularly well suited to the variable conditions of growing in the Scottish climate and providing a consistently higher yield to the grower.

Born out of our ongoing research through our early evaluation programme, Sassy represents Bairds ongoing commitment to provide a sustainable barley supply to support our malting expansions in the United Kingdom. Our early evaluation programme also helps to ensure that new barley varieties are providing benefit to all elements of the supply chain, from the grower through to the end customer.

Malt 2.0 is a celebration of our next chapter, bringing together new barley varieties into our expanding UK malting capacity meeting the demand for quality UK malt from across the globe.

### TYPICAL ANALYSIS

|                             | IOB            | EBC            | ASBC           |
|-----------------------------|----------------|----------------|----------------|
| Moisture:                   | 4.5% max       | 4.5% max       | 4.5% max       |
| Extract (0.7/0.2mm), dry    | 315 LDK min    | 83.0% min      | 83.0% min      |
| Colour (EBC/SRM Units)      | 3.0 - 4.0 °EBC | 3.5 - 4.5 °EBC | 1.5 - 2.0 °SRM |
| Total Nitrogen/Protein, dry | 1.55% max      | 1.55% max      | 9.7% max       |
| SNR /KI /ST Ratio           | 36.0 - 42.0    | 40.0 - 45.0    | 40.0 - 45.0    |
| Diastatic Power             | 60 loB min     | 215 WK min     | 65 °L min      |
|                             |                |                |                |

## DETAILS TASTING WHEEL

SUGGESTED USE: Malt 2.0 is the perfect malt for distilling and brewing

customers looking for a malt that combines round and

balanced character with high extract.

Its subtle colour profile makes it a perfect choice for brewers looking for a low colour wort whilst distilling customers will appreciate it's low nitrogen and high

extract capability.

FLAVOUR PROFILE: Malt 2.0 offers a clean and crisp wort character

from which to layer flavours

INCLUSION RATE: Up to 100%

AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

Find this malt, and our full range of Distilling Malts at: www.bairds-malt.co.uk/malt2-0/

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