# **CBYSTA** ROASTED MALTS





# ROASTED MALTS



Produced from well modified green malt, our Crystal malts impart the classic sweet, caramel, raisin type flavour notes and it can contribute reddish hues to beer colour. Used in all beer styles for colour, flavour adjustment and contributing to body, Light Crystal is a softer, less intense version of our standard Medium Crystal malt.

### **TYPICAL ANALYSIS**

Moisture:
Extract (0.7/0.2mm), dry
Colour (EBC/SRM Units)
Total Nitrogen/Protein, dry

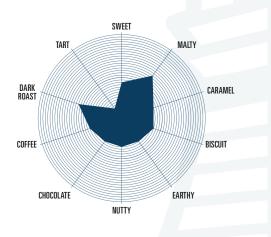
**IOB** 4.5% max 275 LDK min 90 - 110 °EBC < 1.75% max

**EBC** 4.5% max 77.0% min 100 - 120 °EBC n/a ASBC

4.5% max 77.0% min 60 - 70 °SRM n/a

DETAILS	
SUGGESTED USE:	Used to give the characteristic colour and flavour of UK bitters and pale ales
FLAVOUR PROFILE:	Imparts toffee, caramel, sweet, nutty, stewed treacle, raisin flavours and red hues especially with the darker versions
INCLUSION RATE:	Up to 5%
AVAILABLE PACKAGING:	1 tonne tote, 500kg tote, 25kg bags

### **TASTING WHEEL**



Find this malt, and our full range of Roasted Malts at: www.bairds-malt.co.uk/our-malts/roasted-malts/

## WWW.BAIRDS-MALT.CO.UK

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# **BAIRDS MALT** QUALITY MALT SINCE 1823