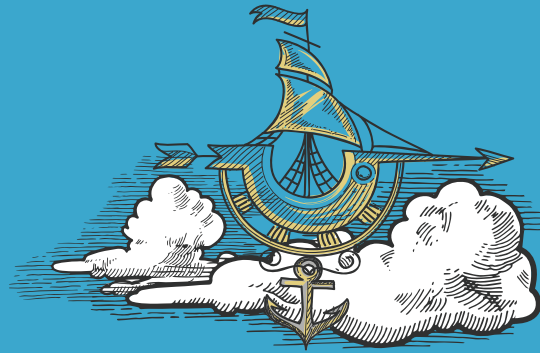


OUR WORLD IS YOURS.



# BALMY SKIES

- MILD ALE -

## SWEET NUTTY FLAVOURS FOR TRADITIONAL ENGLISH STYLES.

Mild Ale is made with a reduced germination period during malting. There is some colour formation in germination due to extended recirculation. The curing phase of kilning will be at higher temperatures for flavour and colour development.

## TYPICAL PROFILE

**7-9 EBC.** Germination and kilning profiles are adjusted to create a malt with increased sweetness and body. Amino acids and reducing sugars react to create a nutty/biscuit flavour profile.

## TYPICAL BEER STYLES

- BRITISH MILD ALE
- AMBER ALES
- PORTER
- FULL BODIED DARK LAGER
- IPA

## TYPICAL USAGE RATES

10-60% addition rate to mash tun.



Contact us for more information or to place an order.

**(800) 669-6258**

[sales@prairiemalt.com](mailto:sales@prairiemalt.com)



## PRODUCT SPEC:

IOB EXTRACT 0.7MM DRY BASIS	300 MIN
EBC COLOUR	7 - 9 EBC
MOISTURE	5% MAX
TOTAL PROTEIN DRY BASIS	<11.56%
TOTAL NITROGEN, DRY	<1.85
EBC WORT VISCOSITY	1.65CP MAX
FRIABILITY	>88%