

OUR WORLD IS YOURS.



PRODUCT SPEC:

IOB COARSE EXTRACT 0.7MM DRY	308 MIN
COLOR (ASBC)	2.0 - 3.0
MOISTURE	3.0 - 4.5%
TOTAL PROTEIN DRY BASIS	8.5 - 10.2%
TOTAL NITROGEN, DRY	1.6% MAX
EBC FAN IN WORT	150MG/L MIN
EBC WORT PH	6.0 MAX
ALPHA AMYLASE DRY BASIS	35DU MIN
EBC B-GLUCAN IN WORT	140MG/L MAX
FRIABILITY	86% MIN
HOMOGENEITY	98% MIN

100% BRITISH MARIS OTTER BARLEY SPECIFICALLY TAILORED BY OUR MALTSTERS FOR THE NEEDS OF THE CRAFT BREWER.

Smaller designated craft malt batches are malted in our Bobby malt house in Bury St Edmunds, UK to achieve a unique Maris flavor with a deeper color and sweet biscuit flavor.

Introduced in 1965, Maris Otter barley is one of the oldest varieties still used to produce high quality malt for breweries around the world. It's a two row autumn sown variety of barley. It is particularly popular amongst our craft brewing customers due to its ease of use and marketability. It's the perfect base malt to create those traditional real ales.

TYPICAL BEER STYLES

- ALES
- IPA
- PALE ALE
- PORTERS
- STOUTS
- DIPA
- NEIPA

TYPICAL USAGE RATES

Up to 100%.

Contact us for more information or to place an order.

(800) 669-6258

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