

OUR WORLD IS YOURS.



**LESS SWEET THAN LIGHT CRYSTAL,
WITH STRONGER ROASTED TASTE.**

We produce this malt at our Pauls Malt Ltd. plant in Knapton, North Yorkshire, UK. Malting barley with a high germinative energy and low nitrogen, that has undergone steeping and germination, is stewed in a roasting drum, where the endosperm liquefies into a sugary solution and crystallizes during kilning to a glassy sugar.

TYPICAL PROFILE

76 - 97 ASBC. It gives a an amber to red hue in higher proportions. Rich in reducing sugars, it provides delicious caramel sweet flavors, additional body, and flavor stability. No enzymatic potential.

TYPICAL BEER STYLES

- GERMAN-STYLE LAGERS
- ALES
- PALE ALES
- IPA
- PORTERS (FOR SWEETNESS)

TYPICAL USAGE RATES

2-10% (as high as 20% to strong beers) addition to mash tun with base malts.

PRODUCT SPEC:

IOB EXTRACT 0.7MM DRY BASIS	284 MIN
COLOR (ASBC)	76 - 97
MOISTURE	5.5% MAX

Contact us for more information or to place an order.

(800) 669-6258

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