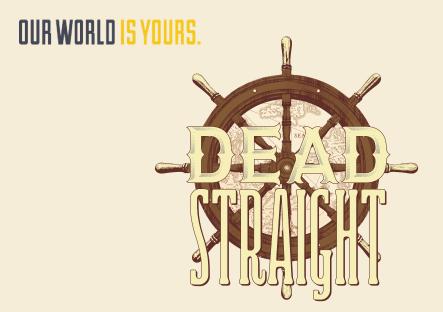




IOB EXTRACT 0.7MM DRY BASIS	284 MIN
COLOR (ASBC)	23 - 46
MOISTURE	4% MAX



- AMBER MALT -

DRY, LIGHT BISCUIT FLAVOR WITH SLIGHT COFFEE UNDERTONES.

We produce this malt at our Pauls Malt Ltd. plant in Knapton, North Yorkshire, UK. Amber malt is a more toasted form of pale malt, with green malt being roasted at temperatures of 150–160°C.

TYPICAL PROFILE

23 – 46 ASBC. It imparts a dry, light biscuit flavor with slight coffee undertones. Very low enzymatic potential.

TYPICAL PRODUCT STYLES

- · GOLDEN ALE
- · IPA
- · AMERICAN STYLE PALE ALE
- · TRADITIONAL ALES

TYPICAL USAGE RATES

5-8%. addition to mash tun with base malts.

Contact us for more information or to place an order. (800) 669-6258

sales@prairiemalt.com

