

OUR WORLD IS YOURS.



- 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.

PRODUCT SPEC:

IOB EXTRACT 0.7MM DRY BASIS **284 MIN**

COLOR (ASBC) **23 – 46**

MOISTURE **4% MAX**

Contact us for more information or to place an order.

(800) 669-6258

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