



Product	Moisture	Extract	Colour Range		Total Protein Range		Kolbach Range		Attributes
BASE MALTS	Max	Typical	EBC						
EUROPILS	4.5	81.5	2.8	4.0	9.4	11.0	38	42	Traditional European-style malt suitable for all pilsner types
BEST ALE MALT	3.5	82.0	5.5	7.5	8.8	10.3	43	48	The principal ingredient in cask and bottled ales, porters and stouts
FINEST MARIS OTTER® ALE MALT	3.5	81.5	5.5	7.5	8.0	10.0	43	48	The consistently reliable Maris Otter® continues to provide the qualities expected by the brewer
NO.19 FLOOR MALTED MARIS OTTER® ALE MALT	3.5	81.0	5.5	7.5			45	52	Longer, Gentle Germination & Kilning imparts unique & highly valued flavours & aroma
CHEVALLIER® ALE MALT	3.5	80.0	5.5	7.5	11.3		50		First malted in the 1820s, Chevallier® provides rich malty flavours to heritage and modern beer styles
VIENNA MALT	4.5	80.0	5.5	10.0	8.8	10.3			Vienna Malt is produced on a conventional kiln and provides a light golden hue

COLOURED MALTS									
CARA GOLD MALT	6.5	74.0	13	18					Provides the opportunity to add body to beer with little impact on colour
CARA MALT	6.0	73.0	25	35					Used to adjust colour and flavour of light coloured beers
AMBER MALT	2.0	73.0	60	85					Gives a dry, biscuity flavour to ales and provides red hue
BROWN MALT	2.0	73.0	120	150					Provides a smoothness to porters and other dark beers
EXTRA LIGHT CRYSTAL MALT (CRYSTAL 100)	5.5	72.0	100	120					Provides sweet flavours and a light golden hue
LIGHT CRYSTAL (CRYSTAL 150)	5.0	72.0	160	180					Provides sweet, caramel flavours and a golden hue
MEDIUM CRYSTAL (CRYSTAL 240)	3.5	71.0	245	290					Used to adjust colour and flavour of ales, giving deep golden to red hues
DARK CRYSTAL (CRYSTAL 400)	3.0	71.0	420	480					Used to adjust colour and flavour of ales, giving red to deep red hues
LOW COLOUR CHOCOLATE MALT	2.0	72.0	440	660					A lighter version of our Chocolate Malt
CHOCOLATE MALT	2.0	72.0	930	1155					Gives dry, toasty flavours to rich, dark beers
BLACK MALT	2.0	71.0	1210	1540					Used to provide full, rich flavour to range of darker beer styles
ROAST BARLEY	2.0	71.0	1210	1540					Provides characteristic sharp, bitter flavour to stouts and some porters

SPECIALITY MALTS									
LIGHT MUNICH MALT	4.5	79.0	16.5	27.5	10.0	11.3			Vienna and Munich malts are produced on a conventional kiln and provide light golden through to orange hues
DARK MUNICH MALT	4.5	79.0	38.0	50.0	10.0	11.3			
DEXTRIN MALT	7.0	80.0	2.2	3.3	8.8	12.5			Used to provide extra body to beer and to improve head retention
WHEAT MALT	6.5	84.0	2.8	5.5	12.5				Even when used in small quantities will improve foam and head retention in all beers
RYE MALT	6.0	86.5	13	15	10.0				Provides spicy complexity to ales and lagers
NAKED OAT MALT	5.5	65.0	2.2	7.8	17.0		14	17	Used in oatmeal stout, but can also provide smooth finish to ales

DISTILLING MALTS									
PREMIUM POT STILL MALT	4.5	82.0							Predicted Spirit Yield 410 LAA/t
PREMIUM PEATED MALT	4.5	81.5							Total Phenols: 45-50 mg/Kg Predicted Spirit Yield: 408 LAA/t

NON-MALTED CEREALS									
TORREFIED WHEAT	10.0	82.0							Pre-cooked, non-malted cereals provide the brewer with the opportunity for product differentiation. Flaked products can be added directly to the mash without the need for milling.
FLAKED TORREFIED BARLEY	8.0	81.0							
FLAKED TORREFIED MAIZE	8.5	86.5							
FLAKED TORREFIED RICE	8.5	80.9							
FLAKED TORREFIED OATS	11.0	77.0							