



EXTRA PALE MALT

TASTING NOTES

INTENSELY SWEET MALTINESS,
WITH THE SUBTLETY OF FRUIT
LOAF AFTERTASTES





COLOUR (IoB)
 2.5 – 3.5

BEER STYLES <i>Blondes, pale ales</i>	USAGE RATE <i>Up to 100%</i>	RECIPE <i>Crisp IPA</i> <i>See page 113</i>
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At Crisp we also malt a low colour (Extra Pale) version of the Maris Otter® barley. This was originally developed for low colour beer production in traditional breweries where a higher level of modification is demanded for both efficient extract delivery and good brewhouse performance.

Due to the pale colour this can also be used for light continental styles or even cut with our Lager Malt to form a slight malt base for fuller lager styles.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	305 L°/kg	80.6%	80.6%
COLOUR	2.5-3.5 EBC	2.8-3.9 EBC	1.5-1.9 °L
TN/TP	1.30-1.60%	8.0-10.0%	8.0-10.0%
SNR/KI/ST RATIO	38-48	43-54	43-54