



TASTING NOTES

GRAIN AND EARTHY AROMAS GOOD
 BODY AND SMOOTHNESS

USAGE

*Use Chit Malt at up to 10% of the grist.
 Pair with Crisp's Naked Oat Malt, Crisp's Wheat Malt
 and Crisp's Cara Gold Malt for the ultimate hazy beer.*

Chit Malt is a highly functional malt that has undergone a very short germination, resulting in a barely malted product. As a result, it retains a lot of its grain characteristics, and offers plenty with regards to mouthfeel properties.

Chit Malt is a great addition for body, haze stability, as well as promoting head retention and foam. The incredibly low colour will not effect the beer colour. The perfect addition for any craft beer, but particularly beneficial for hazy brews.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	7.0% max	7.0% max	7.0% max
EXTRACT (DRY)	190 L°/kg	50.8%	50.8%
COLOUR	2.5 EBC	2.4 EBC	2.4 EBC



COLOUR (IoB)
 5.0 – 6.5

BEER STYLES	USAGE RATE	RECIPE
<i>Light, dark & strong milds, English ales, IPAs, stouts, porters, barley wines</i>	<i>Up to 100%</i>	<i>Crisp Golden Ale See page 112</i>

Our Best Ale Malt is the workhorse of many a brewery and is at home in a variety of beer styles. The 2-row winter barley varieties that go into our Best Ale have been planted in the light, sandy soils of North Norfolk. We source the lowest nitrogen barley from our farmers.

During malting, high cast moistures and a balance of optimal germination time and temperature results in an even, well modified malt with a rich colour and balanced sweet, malt flavour which is ideally suited to ale brewing.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	3.5% max	3.5% max	3.5% max
EXTRACT	306 L°/kg	80.8%	80.8%
COLOUR	5.0-6.5 EBC	5.5-7.2 EBC	2.5-3.1 °L
TN/TP	1.30-1.65%	8.0-10.0%	8.0-10.0%
SNR/KI/ST RATIO	38-48	43-54	43-54