

ROASTED MALTS

DARK CRYSTAL

BAIRDS MALT
QUALITY MALT SINCE 1823



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DARK CRYSTAL



With a wisp of burnt sugar flavour giving way to dried fruit, our Dark Crystal Malt is part of the Dark Beer lexicon. Used delicately it will help to achieve a darker colour in the final beer through it's notable rich brown hue.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
Moisture:	4.5% max	4.5% max	4.5% max
Extract (0.7/0.2mm), dry	275 LDK min	77.0% min	77.0% min
Colour (EBC/SRM Units)	250 - 320 °EBC	270 - 350 °EBC	135 - 165 °SRM
Total Nitrogen/Protein, dry	< 1.75% max	n/a	n/a

DETAILS

SUGGESTED USE: Used to give the characteristic colour and flavour of UK bitters and pale ales

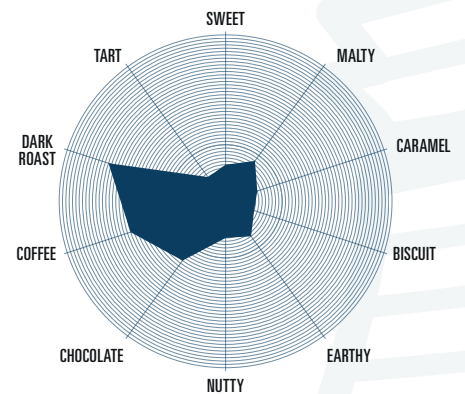
FLAVOUR PROFILE: Imparts toffee, caramel, sweet, nutty, stewed treacle, raisin flavours and red hues especially with the darker versions

INCLUSION RATE: Up to 5%

AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

Find this malt, and our full range of Roasted Malts at:
www.bairds-malt.co.uk/our-malts/roasted-malts/

TASTING WHEEL



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