

DISTILLING/BASE MALTS

DISTILLING (HIGH ENZYME)

BAIRDS MALT
QUALITY MALT SINCE 1823



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Also referred to as High DP malt, this is a specialist distilling malt typically produced for grain distillers and is specifically designed with extra diastatic power to convert any source of starch added to the mash.

DISTILLING ANALYSIS (IOB)

Glycosidic Nitrile (GN): 0.2g/tonne max

TYPICAL ANALYSIS

| | IOB | EBC | ASBC |
|-----------------|-------------|------------|------------|
| Moisture: | 6.5% max | 6.5% max | 6.5% max |
| Diastatic Power | 155 IoB min | 580 LK min | 170 °L min |

DETAILS

SUGGESTED USE: Use for grain distilled spirit production

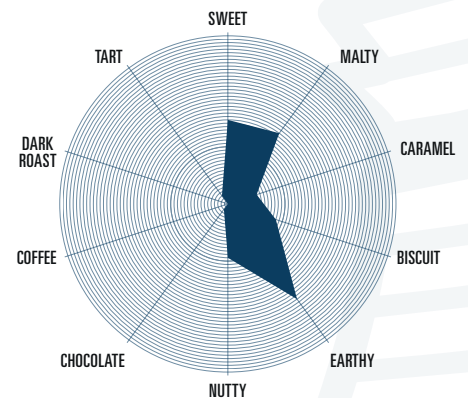
FLAVOUR PROFILE: Lightly kilned to preserve enzyme so not typically used for flavour as it can impart grassy, grainy and sulphurous (high DMS)

INCLUSION RATE: Up to 100%

AVAILABLE PACKAGING: n/a

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

TASTING WHEEL



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