

HERITAGE COLLECTION/ROASTED MALTS

# GREENWICH CRYSTAL

**BAIRDS MALT**  
QUALITY MALT SINCE 1823



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## GREENWICH CRYSTAL



A classic recipe from our original Greenwich roasting house in London. This classic slow matured malt produces sweet caramel and toffee flavours from traditional methods used in the 30s and 40s.

This premium crystal malt is made from the finest winter barley and malted in our Wanderhaufen in our Witham maltings before being roasted in our purpose built roasters.

The finished crystal malt produced is bursting with flavour and colour that will produce a complex range of sweet caramel, toffee flavours and enhanced mouthfeel/linger in the final ales produced using this malt.

### TYPICAL ANALYSIS

	IOB	EBC	ASBC
Moisture:	4.5% max	4.5% max	4.5% max
Extract (0.7/0.2mm), dry	485 LDK min	78.0% min	78.0% min
Colour (EBC/SRM Units)	130 - 150 °EBC	140 - 160 °EBC	70 - 80 °SRM

### DETAILS

**SUGGESTED USE:** Best Ale type beers

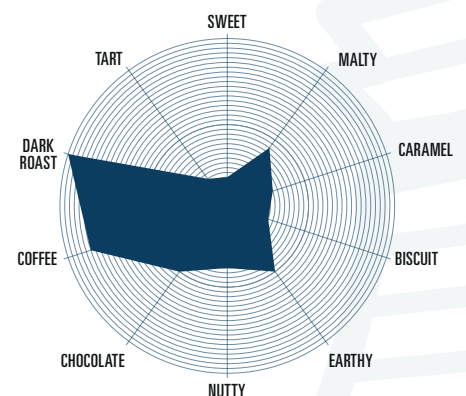
**FLAVOUR PROFILE:** A complex range of sweet caramel, toffee flavours and enhanced mouthfeel

**INCLUSION RATE:** Up to 10%

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

Find this malt, and our full range of 1823 Heritage Collection at:  
[www.bairds-malt.co.uk/our-malts/the-1823-heritage-collection/](http://www.bairds-malt.co.uk/our-malts/the-1823-heritage-collection/)

### TASTING WHEEL



[WWW.BAIRDS-MALT.CO.UK](http://WWW.BAIRDS-MALT.CO.UK)

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Registered office: Station Maltings, Witham,  
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Registered in England & Wales No. 3580592

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