

HIGHLY KILNED
HI-DRY

BAIRDS MALT
QUALITY MALT SINCE 1823



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Hi-Dry is possibly one of the most underrated malts in a brewers repertoire. Using a higher than normal humidity air we pass this through the grain bed to "dry" the malt. The resultant malt is breadier, sweeter and darker due to its higher melanoidin content than a typical base malt.

TYPICAL ANALYSIS

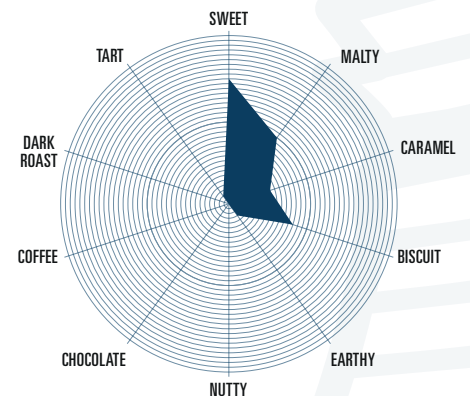
	IOB	EBC	ASBC
Moisture:	4.5% max	4.5% max	4.5% max
Extract (0.7/0.2mm), dry	304 LDK min	80.0% min	80.0% min
Colour (EBC/SRM Units)	23.0 - 33.0 °EBC	35.0 - 50.0 °EBC	15.0 - 20.0 °SRM
Total Nitrogen/Protein, dry	1.80% max	1.80% max	11.3% max
SNR /KI /ST Ratio	36.0 - 42.0	40.0 - 44.0	40.0 - 44.0
Diastatic Power	35 IoB min	120 WK min	40 °L min

DETAILS

SUGGESTED USE:	Perfect for a bock beer
FLAVOUR PROFILE:	Bready and Malty in flavour
INCLUSION RATE:	10 - 15%
AVAILABLE PACKAGING:	1 tonne tote, 500kg tote, 25kg bags

Find out more about Highly Kilned Malt at:
www.bairds-malt.co.uk/our-malts/highly-kilned-malts/

TASTING WHEEL



WWW.BAIRDS-MALT.CO.UK

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