

DISTILLING/BASE MALTS

# LIGHTLY PEATED

**BAIRDS MALT**  
QUALITY MALT SINCE 1823



# DISTILLING/BASE MALTS

## LIGHTLY PEATED



World-renowned, our Peated Malt finds its way to all four corners of the globe. It is produced from conventional two-row spring pot still malt, but the magic happens in the unique way we introduce peat reek and cure it into the grain through the kilning stage. At the end of the germination process, the malt is then partially kilned and then we introduce the peat smoke for 65-70 hours. This is the point at which our Peated Malt really takes on a unique character and what sets us apart from others trying to match the traditional process that we have perfected over decades.

### DISTILLING ANALYSIS (IOB)

Extract (0.7mm) as is: 77.5% min  
 Fermentability: 86.5% min  
 Fermentable Extract: 67.0% min  
 Predicted Spirit Yield: 405 L/tonne min  
 Glycosidic Nitrile (GN): 1.0g/tonne max

### TYPICAL ANALYSIS

	IOB	EBC	ASBC
Moisture:	5.0% max	5.0% max	5.0% max
Extract (0.7/0.2mm), dry	310 LDK min	81.5% min	81.5% min
Colour (EBC/SRM Units)	3.0 - 4.0 °EBC	3.5 - 4.5 °EBC	1.5 - 2.0 °SRM
Total Nitrogen/Protein, dry	1.55% max	1.55% max	9.7% max
SNR /KI /ST Ratio	36.0 - 42.0	40.0 - 45.0	40.0 - 45.0
Diastatic Power	60 loB min	215 WK min	65 °L min

### DETAILS

**SUGGESTED USE:** Use for lightly peated distilled spirit production

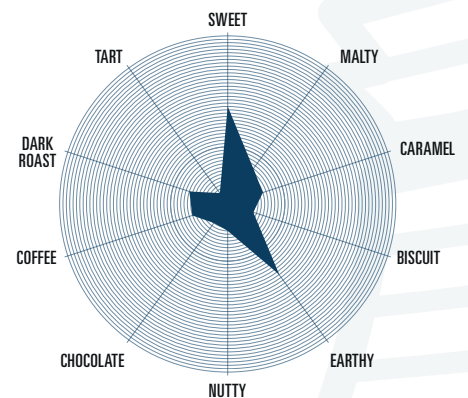
**FLAVOUR PROFILE:** Phenol levels of 2 - 5ppm impart peated character to final distilled spirit

**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/](http://www.bairds-malt.co.uk/our-malts/distilling-malts/)

### TASTING WHEEL



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

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