

ROASTED MALTS

MEDIUM CRYSTAL

BAIRDS MALT
QUALITY MALT SINCE 1823



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Since we founded the first Roast House in Scotland back in the early 1800s, we have been producing some of the UK's finest roasted malts. With a rich roasting heritage, our Malt Roasters are able to fine-tune the process to produce Crystal malts with a distinctive flavour. Whether it's the rich golden colour that you require or the classic sweet, caramel and raisin flavours, you will find our expert roasters create the perfect balance.

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)	130 - 150 °EBC	140 - 160 °EBC	70 - 80 °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

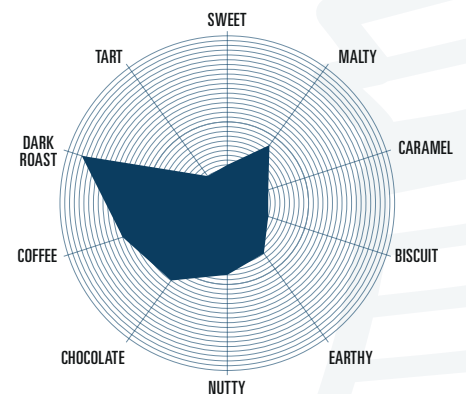
FLAVOUR PROFILE: Imparts toffee, caramel, sweet, nutty, stewed treacle, raisin flavours and red hues especially with the darker versions

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



WWW.BAIRDS-MALT.CO.UK

Bairds Malt Limited
Registered office: Station Maltings, Witham,
Essex, CM8 2DU
Registered in England & Wales No. 3580592

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