

DISTILLING/BASE MALTS

MEDIUM PEATED

BAIRDS MALT
QUALITY MALT SINCE 1823



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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 medium peated distilled spirit production

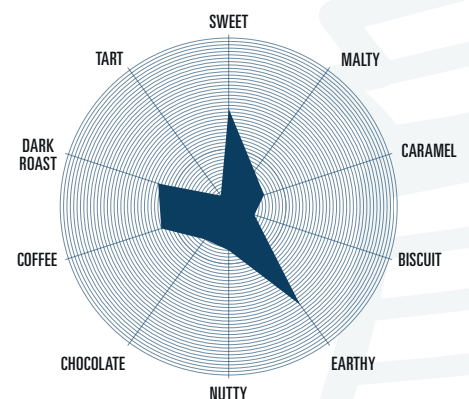
FLAVOUR PROFILE: Phenol levels of 8 - 15ppm impart peated character to final distilled spirit

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/

TASTING WHEEL



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