

BASE MALTS

PALE ALE

BAIRDS MALT
QUALITY MALT SINCE 1823



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Our Pale Ale is one of a range of 5 Pale Ale Malts that we produce, and one of our most popular brewing products.

Working closely with our in-house barley merchants, we help identify low protein, farm-sourced spring barley that boosts any brewer's extract potential.

This malt imparts a golden colour and rich malty flavour to the wort, which ensures a perfect backbone for any hop character and is a perfect malt choice for a range of brewing products including ales, porters and stouts.

Our Pale Ale Malt is produced in a number of our malting locations, but predominantly in Grantham.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
Moisture:	4.0% max	4.0% max	4.0% max
Extract (0.7/0.2mm), dry	308 LDK min	81.5% min	81.5% min
Colour (EBC/SRM Units)	4.0 - 6.0 °EBC	5.0 - 7.0 °EBC	2.0 - 3.0 °SRM
Total Nitrogen/Protein, dry	1.65% max	1.65% max	10.3% max
SNR /KI /ST Ratio	36.0 - 42.0	40.0 - 45.0	40.0 - 45.0
DP, IoB / WK / Lintner	40 IoB min	140 WK min	45 °L min

DETAILS

SUGGESTED USE: Can be used in pale ale beers or even porters and stouts

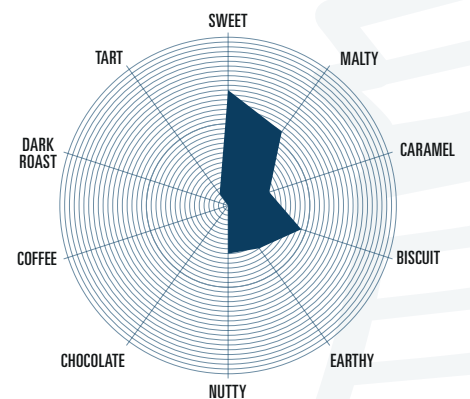
FLAVOUR PROFILE: Imparts a golden colour and rich malty flavour notes

INCLUSION RATE: Up to 100%

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

Find this malt, and our full range of Base Malts at:
www.bairds-malt.co.uk/our-malts/base-malts/

TASTING WHEEL



WWW.BAIRDS-MALT.CO.UK

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