

BASE MALTS

PALE ALE MALT

BAIRDS MALT
QUALITY MALT SINCE 1823



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Our pale ale malt is made from a spring variety to produce a base malt full of character and flavour. Our maltsters are skilled at creating well-modified malts with distinct colour and flavour characteristics to form the basis for some of the best ales in the UK and beyond.

Working closely with our inhouse barley merchants, we help identify high quality, farm-sourced spring barley that boosts a 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.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	4	4	4
EXTRACT DM (MIN)	310	82	82
COLOUR RANGE °EBC/°SRM	4.0 - 6.0	5.0 - 7.0	2.0 - 3.0
TOTAL NITROGEN/PROTEIN % DM (MAX)	1.65	1.65	10.3
SNR/KI/ST RATIO	36.0 - 42.0	40.0 - 45.0	40.0 - 45.0
DIASTATIC POWER °IOB/°WK/°L (MIN)	60	215	65

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%

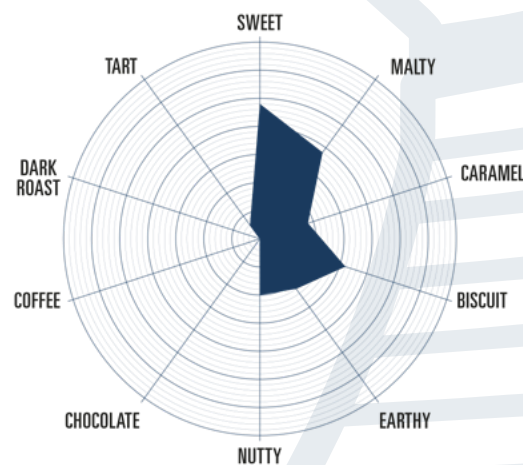
AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

Find this malt, and our full range of malts on our website at:
www.bairds-malt.co.uk

WWW.BAIRDS-MALT.CO.UK

Bairds Malt Limited
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TASTING WHEEL



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