

OTHER MALTS

# CHIT MALT

**BAIRDS MALT**  
QUALITY MALT SINCE 1823



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## CHIT MALT



Designed to be the unsung hero, this malt quietly elevates your brew by improving foam formation and stability. It adds body, mouthfeel, and fullness without introducing any unwanted colour or flavour. The secret to a well-rounded beer lies in the subtle touch of Chit Malt, making it an indispensable component for any malt grist, ensuring your brew stands out for all the right reasons.

### TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	7	7	7
EXTRACT DM (MIN)	250	70	70
COLOUR RANGE °EBC/°SRM	2.5 - 4.0	3.0 - 4.5	1.5 - 2.0
TOTAL NITROGEN/PROTEIN % DM (MAX)	1.75	1.75	10.9
SNR/KI/ST RATIO	-	-	-
DIASTATIC POWER °IOB/°WK/°L (MIN)	-	-	-

### DETAILS

#### SUGGESTED USE:

Use at 5 to 15% to improve foam formation and stability whilst adding body, mouthfeel and palate fullness.

#### FLAVOUR PROFILE:

Neutral flavour as used for mouthfeel and foam

#### INCLUSION RATE:

5 to 15%

#### AVAILABLE PACKAGING:

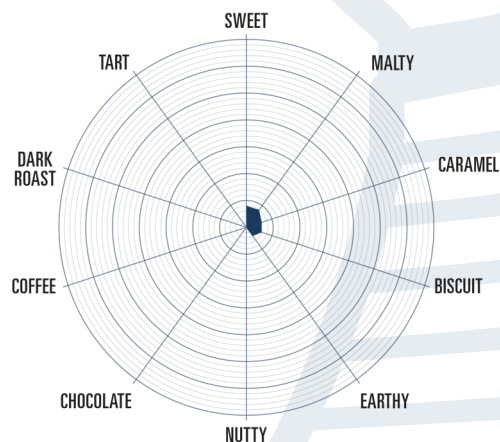
1 tonne tote, 500kg tote, 25kg bags

Find this malt, and our full range of malts on our website at:  
[www.bairds-malt.co.uk](http://www.bairds-malt.co.uk)

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

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### TASTING WHEEL



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