

DISTILLING MALTS

# HIGH ENZYME DISTILLING MALT

**BAIRDS MALT**  
QUALITY MALT SINCE 1823



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Commonly known as High DP malt, this specialized distilling malt caters to grain distillers, boasting extra diastatic power crucial for converting any added starch in the mash. Carefully designed with enhanced enzymatic activity, the barley nitrogen content typically exceeds 1.95% (12.0% protein). Only varieties designated as glycosidic nitrile (GN) non-producers are selected, ensuring that ethyl carbamate (EC) levels in the final spirit comply with current food safety limits.

In the barley steeping regimes for grain distilling, we aim for high final cast moistures of 47% - 49% in green malt to foster optimal modification during germination. This is essential to achieve the required enzyme activity for these malt types. The green malt undergoes a gentle kilning process starting at 50 - 55 °C, rising to 60 - 65 °C towards the end of the program, preserving the heat-sensitive enzymes developed during germination.

### TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	6.5	6.5	6.5
EXTRACT DM (MIN)	-	-	-
COLOUR RANGE °EBC/°SRM	-	-	-
TOTAL NITROGEN/PROTEIN % DM (MAX)	-	-	-
SNR/KI/ST RATIO	-	-	-
DIASTATIC POWER °IOB/°WK/°L (MIN)	155	580	170

### DETAILS

**SUGGESTED USE:** Used for grain distilled spirit production

**FLAVOUR PROFILE:** Lightly kilned to preserve enzymes so not typically used for flavour as it can impart grassy, grainy and sulphurous (high DMS) notes.

**INCLUSION RATE:** Up to 100%

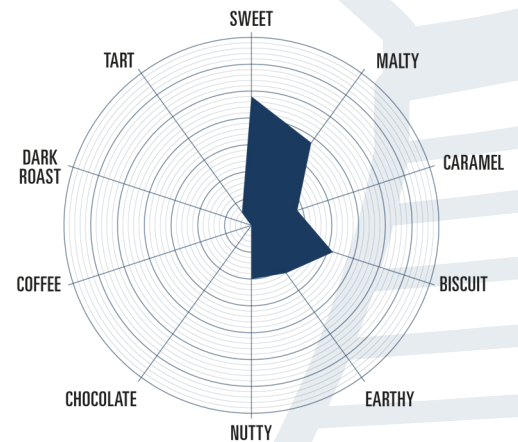
**AVAILABLE PACKAGING:** n/a

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**

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### TASTING WHEEL



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