

BASE MALTS

LAGER MALT

BAIRDS MALT
QUALITY MALT SINCE 1823



BASE MALTS

LAGER MALT



Unravel the art of brewing with our Lager Malt, specially curated for brewers seeking perfection in lagers and pilsners. Crafted from a spring variety, this base malt exhibits a subtle colour profile, distinct from our Pale Ale malt, yet brimming with character and flavour. Meticulous attention to detail during steeping and germination guarantees low protein and a carefully balanced soluble nitrogen ratio, essential for head retention. Our kilning process is precisely tailored to prevent excessive colour formation and control Dimethylsulfide (DMS) potential, providing the optimal foundation for your ultimate lager or pilsner recipe.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	4.5	4.5	4.5
EXTRACT DM (MIN)	306	80	80
COLOUR RANGE °EBC/°SRM	2.5 - 3.5	2.8 - 4.0	1.0 - 2.0
TOTAL NITROGEN/PROTEIN % DM (MAX)	1.75	1.8	11.3
SNR/KI/ST RATIO	35.0 - 40.0	38.0 - 42.0	38.0 - 42.0
DIASTATIC POWER °IOB/°WK/°L (MIN)	70	250	75

DETAILS

SUGGESTED USE: European style lager malt used for brewing premium lagers

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

INCLUSION RATE: Up to 100%

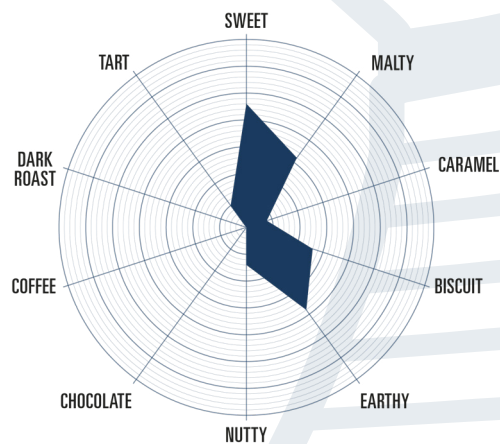
AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

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
Registered office: Station Maltings, Witham, Essex, CM8 2DU
Registered in England & Wales No. 3580592
Last updated: Feb 2024

TASTING WHEEL



BAIRDS MALT
QUALITY MALT SINCE 1823