PEATED **TEDIUM**



BAIRDS MALT QUALITY MALT SINCE 1823

DISTILLING MALTS

MEDIUM PEATED MALT



As with our entire Peated Malt range, Medium Peated Malt is produced using conventional two-row spring barley. As we introduce peat reek through the traditional process, the smoke character is cured into the grain which is what sets our peated malts apart from others. The aromatic smoke that is produced during the peating process combined with our traditional skills handed down through generations, ensures the phenolic qualities are best preserved. Peated Malt is produced from conventional two-row spring barley which has peat reek introduced during the kilning stage. The malts produced today have characteristic peaty flavours and aromas originating from the phenolic compounds imparted by the peat reek. Peated Malt may also be used as a small inclusion in brewers' mashes to produce beer with a smoked character. Our Inverness peating plant can manufacture peated malt in a range of intensities, including at the very high phenolic levels typically required by some Islay distillers.

TYPICAL ANALYSIS				
	IOB	EBC	ASBC	
MOISTURE % MAX	5	5	5	
EXTRACT DM (MIN)	310	81.5	81.5	
COLOUR RANGE °EBC/°SRM	3.0 - 4.0	3.5 - 4.5	1.5 - 2.0	
TOTAL NITROGEN/PROTEIN % DM (MAX)	1.55	1.55	9.7	
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 TASTING WHEEL

SUGGESTED USE: Used for medium peated distilled spirit production

FLAVOUR PROFILE: Phenol levels of 20 - 30ppm impart peated

character to final distilled spirit

INCLUSION RATE: Up to 100%

AVAILABLE PACKAGING: n/a

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

WWW.BAIRDS-MALT.CO.UK

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