

EXTRA PALE MALT

TASTING NOTES

INTENSELY SWEET MALTINGS,
WITH THE SUBTLETY OF FRUIT
LOAF AFTERTASTES





COLOUR (IoB)

2.5 – 3.5

BEER STYLES	USAGE RATE	RECIPE
<i>Golden ales, blondes, lagers, pale ales</i>	<i>Up to 100%</i>	<i>Crisp IPA See page 106</i>

Crisp have developed a low colour Extra Pale Malt for low colour beer styles such as lager, blondes and pale ales. Made from the same barley as our Best Ale Malt you can be assured it is Norfolk born and bred.

It is perfectly suited to the traditional UK brewing style where a single strike temperature is used as the malt has a moderate to high level of modification which gives excellent extract, flavour and run-off.

Use it at 100% for lagers and pale ales or mix in some speciality malts for just about any hop driven beer style.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	306 L°/kg	80.8%	80.8%
COLOUR	2.5-3.5 EBC	2.8-3.9 EBC	1.5-1.9 °L
TN/TP	1.30-1.65%	8.0-10.0%	8.0-10.0%
SNR/KI/ST RATIO	38-48	43-54	43-54