

Approximate specifications are listed below.  
Quoted figures are indicative only and may be adjusted to suit clients' needs

Product	515ml EBC	450g EBC	Moisture Max	Characteristics
---------	--------------	-------------	-----------------	-----------------

#### Base Malts - produced on a conventional kiln

Finest Pale Ale <b>Golden Promise</b> ®	2.9 - 4.2	3.5 - 5	3.5%	A principal ingredient of cask ales using heritage barleys.
Finest Pale Ale <b>Maris Otter</b>	3.4 - 5	4 - 6	3.5%	A principal ingredient of cask ales using heritage barleys.
Low Colour <b>Maris Otter</b>	1.7 - 3.4	2 - 4	3.5%	For brewers who require low colour, well modified malt using a heritage variety (light colour ale or IPA type)
Best Pale Ale Malt	3.4 - 5	4 - 6	3.5%	The principal ingredient of cask/keg ales. UK-2 row barley.
Extra Pale Ale Malt	1.7 - 3.4	2 - 4	3.5%	For brewers who require low colour, well modified malt to produce a light coloured beer. (lager or IPA) UK 2-row barley
Finest Lager Malt	1.7 - 3.4	2 - 4	4.5%	Low total nitrogen, low colour, high extract and well modified UK Spring 2 row malt. Good to make a very good light coloured beer.

#### Distilling Malts

Distilling Malt	1.7 - 3.4	2 - 4	4.5%	The main ingredient for whisky production.
Finest Distilling <b>Golden Promise</b> ®	1.7 - 3.4	2 - 4	4.5%	The principal ingredient for whisky production. This amazing heritage barley was specifically chosen for taste and flavours in beer and whisky.
Hi DP	1.7 - 2.5	2 - 4	6%	Used in grain distilling
Peated Malt	1.7 - 2.5	2 - 3	5%	Ingredient for providing the essential peat flavour in whisky production. Heavy/medium or light peating levels.
Finest <b>Golden Promise</b> ® Peated Malt	1.7 - 2.5	2 - 3	5%	Ingredient for providing the essential peat flavour in whisky production using <b>Golden Promise</b> ®. Heavy/medium or light peating levels.

#### Highly Kilned Malts - produced on a conventional kiln

Vienna Malt	4.2 - 8.4	5 - 10	3.5%	Enhances colour, flavour and aroma.
Munich Malt	15 - 18.5	18 - 22	3.5%	Contributes rich malty flavour and golden hues when used at 5-15%.
Imperial Malt	34 - 42	40 - 50	3.5%	Enhances depth of colour, flavour and aroma.
Aromatic Malt	42 - 59	50 - 70	5%	Flavour reminiscent of raisins. Could be used for body in low ABV bitters. Good ph balancer.

#### Crystal Malts- Malts in which the sugars have been caramelised

Caramalt	25 - 35	30 - 42	5%	Lager colour and flavour adjustment.
Premium English Caramalt	45 - 55	54 - 66	5%	Top of the range cara for colour and flavour adjustment. Used in light coloured beers. Ultimate malty flavour without the burnt characteristics of a higher colour crystal. Tastes great!
Crystal Light	80 - 95	95 - 113	5%	Sweet, Caramel, Toffee flavours. Contributes to golden hues.
<b>NEW</b> Crystal T50™	105-117	126-140	5%	The secret is in the name, Target 50! Each batch targets 50 Lovi col (131EBC) the spec is exceptionally tight so that we produce the consistency the customer requires. A fantastic Crystal that just crunches in the mouth offering great colour & delicate malty flavours to beers.
Crystal Medium	140 - 160	167 - 190	5%	Ale colour and flavour adjustment, tailored to requirement.
Crystal Dark	210 - 240	250 - 285	5%	Ale colour and flavour adjustment, tailored to requirement.
Crystal Extra Dark	380 - 420	450 - 500	5%	Ale colour and flavour adjustment, tailored to requirement.
<b>NEW</b> Simpsons DRC®	235 - 270	280 - 320	5%	DRC® gives a dark caramel taste and imparts raisin like flavours to beers. It is a great substitute to darker roasted malts when astringent bitterness is not desired.
<b>NEW</b> Heritage Crystal Malt	140 - 160	167 - 190	5%	A fantastic Crystal using heritage Maris Otter barley.

#### Roasted Malts and Grains

Amber Malt	45 - 60	54 - 71	2.5%	A traditional malt for dry biscuity finishes to ales.
Brown Malt	360 - 500	430 - 600	4%	'Coffee' notes for stouts and porters. Smooth mouth-feel.
Chocolate Malt	900 - 1100	1067 - 1300	3%	Roasted malts for 'winter warmer' styles.
Black Malt	1200 - 1500	1433 - 1900	3%	Rich, dark colours with burnt toast dryness.
Roasted Barley	1100 - 1600	1300 - 1900	3.5%	A typical ingredient of Irish dry stouts.

#### Extra Special Malts & Grains

Wheat Malt	1.7 - 5	2 - 6	5%	Even small additions can enhance head retention and foam. Used at 50 - 60% for wheat beers.
Golden Naked Oats ® <b>GNO</b> ®	10 - 20	12 - 24	6%	Huskless oat crystal malt. Exotic ingredient for subtle nutty difference.
Red Rye Crystal	200 - 260	237 - 310	4%	Seasonal autumn flavour - sweet and malty with warm bread-crust flavours. Gives a great red colour to beer.
<b>NEW</b> Malted Rye	1.7 - 5	2 - 6	7%	Contributes a spice rye flavour to beers. Malted Rye can add a unique flavour to beers also adding fullness, flavour and mouth feel. Great used in conjunction with Red Rye Crystal. Also great used in hoppy beer styles as well as tradition rye beers.
Simpsons Dextrin Malt	1.0 - 1.3	1.3 - 1.6	7%	This malt increases foam, improves head retention and adds mouth feel to the beer without adding flavour or colour.