

ROASTED MALTS

EXTRA DARK CRYSTAL MALT

BAIRDS MALT
QUALITY MALT SINCE 1823



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EXTRA DARK CRYSTAL MALT



With a wisp of burnt sugar flavour giving way to dried fruit, our Extra Dark Crystal Malt is part of the Dark Beer lexicon. Used delicately, it will help to achieve a darker colour in the final beer through its notable rich brown hue.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	4.5	4.5	4.5
EXTRACT DM (MIN)	275	77	77
COLOUR RANGE °EBC/°SRM	250 - 320	270 - 350	135 - 165
TOTAL NITROGEN/PROTEIN % DM (MAX)	<1.75	-	-
SNR/KI/ST RATIO	-	-	-
DIASTATIC POWER °IOB/°WK/°L (MIN)	-	-	-

DETAILS

SUGGESTED USE: Used to give the characteristic colour and flavour of UK bitters and pale ales.

FLAVOUR PROFILE: Imparts toffee, caramel, sweet, nutty, stewed fruit, treacle, raisin flavours and red hues especially with the darker versions.

INCLUSION RATE: Up to 10%

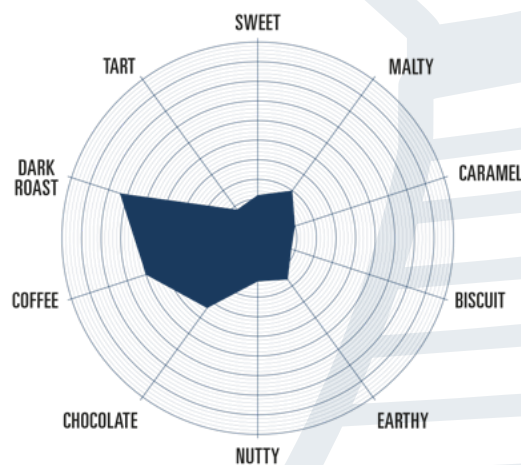
AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

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
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TASTING WHEEL



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