DISTILLING MALTS

PEATED



BAIRDS MALT QUALITY MALT SINCE 1823

DISTILLING MAITS

HEAVILY PEATED MALT



The most intense smoky character of our peated range, our Heavily Peated Malt is used to create some of the most smoke-rich whiskies in the world. At the end of the germination process, the malt is then partially kilned and then we introduce the peat smoke for 65-70 hrs. This is the point at which our Peated Malt really takes on a unique character; and what sets us apart from others trying to match the traditional process that we have perfected over decades.

DISTILLING ANALYSIS (IOB)

EXTRACT (0.7MM) AS IS: 77.5% MIN FERMENTABILITY: 86.5% MIN FERMENTABLE EXTRACT: 67.0% MIN PREDICTED SPIRIT YIELD: 405 L/TONNE MIN GLYCOSIDIC NITRILE (GN): 1.0G/TONNE MAX PHENOLS: 35-45PPM

AODO

TYPICAL ANALYSIS

	INR	FRL	Y2R C
MOISTURE % MAX	5	5	5
EXTRACT DM (MIN)	312	82.5	82.5
COLOUR RANGE °EBC/°SRM	3.0 - 4.0	3.5 - 4.5	1.5 - 2.0
TOTAL NITROGEN/PROTEIN % DM (MAX)	1.5	1.5	9.4
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

Used for highly peated distilled spirit production **SUGGESTED USE:**

Phenol levels of 35 - 45ppm impart peated FLAVOUR PROFILE:

character to final distilled spirit

Up to 100% **INCLUSION RATE:**

AVAILABLE PACKAGING: n/a



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Bairds Malt Limited Registered office: Station Maltings, Witham, Essex, CM8 2DU Registered in England & Wales No. 3580592 Last updated: December 2021



