DISTILLING MALT

BAIRDS MALT
QUALITY MALT SINCE 1823

DISTILLING MALT

Tailored for the world's premier whisky distillers, we take pride in producing a defining key ingredient that begins the journey of some of the best whiskies available. Our process begins with two-row spring malting barley, undergoing robust and even germination at our four UK malthouses strategically placed along the Eastern Seaboard of the UK. Sourced predominantly from local UK growers that we know by name, our relational approach ensures a diminished carbon footprint and unwavering quality. Boasting low protein content, this variety yields a remarkable level of extract and fermentability, optimizing spirit yield per tonne of malt. Our carefully calibrated barley steeping regimes and cool germination temperatures foster elevated fermentability, enzyme potential, and soluble nitrogen. The meticulously executed distilling malt kiln cycle, starting at 50-60 _C and rising to 70-75 _C, safeguards heat-sensitive enzyme systems, presenting a distilling malt that embodies the pinnacle of craftsmanship.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	4.5	4.5	4.5
EXTRACT DM (MIN)	310	81.5	81.5
COLOUR RANGE °EBC/°SRM	2.5 - 3.5	2.8 - 4.0	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

SUGGESTED USE: Used for single malt pot still spirit production

FLAVOUR PROFILE: Clean, crisp, fresh spirit character
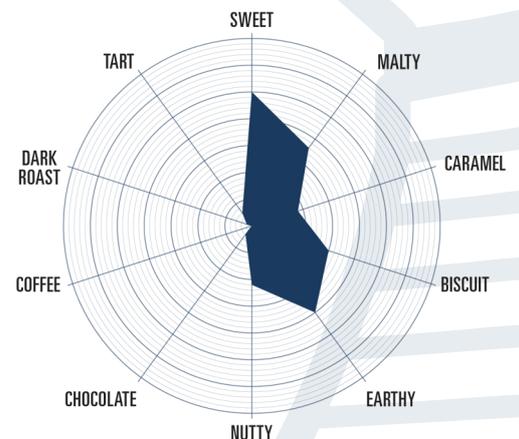
INCLUSION RATE: Up to 100%

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

TASTING WHEEL

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

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