

ROASTED MALTS

EXTRA DARK CRYSTAL MALT

BAIRDS MALT
QUALITY MALT SINCE 1823



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Step into the realm of dark beers with our Extra Dark Crystal Malt – an integral part of the Dark Beer lexicon. Delicately infused with a wisp of burnt sugar flavour that gracefully transitions into dried fruit notes, this malt is a masterstroke for achieving a deeper colour in your final beer. The notable rich brown hue adds character and depth to your brew, creating a sensory experience that lingers on the palate. Manufactured at the Bairds Witham Roasthouse in small batches (1.5 - 2 tonnes), our Cara and Crystal malts, including Extra Dark Crystal, epitomize precision and quality. Elevate your craft with this malt that stands at the forefront of dark beer creation.

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:

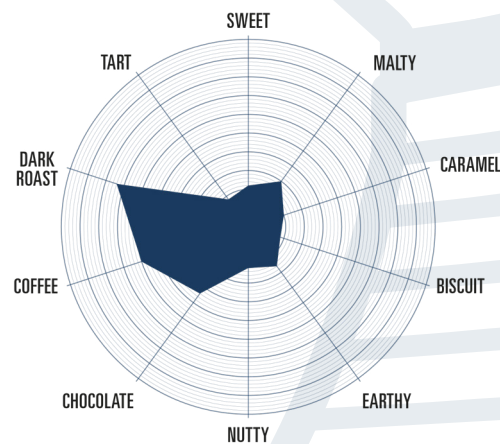
1 tonne tote, 500kg tote, 25kg bags

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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