

ROASTED MALTS

LIGHT CRYSTAL MALT

BAIRDS MALT
QUALITY MALT SINCE 1823



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Crafted from well-modified green malt, our Crystal malts, including Light Crystal, are renowned for imparting classic sweet, caramel, and raisin-type flavour notes that bring depth and character to your brews. Manufactured at the Bairds Malt Witham plant in small batches (1.5 - 2 tonnes), our Cara and Crystal malts undergo a meticulous process to ensure optimal quality. Well modified Green malts are used, and it's crucial that the barley variety employed retains its husk to avoid localized charring on the grain's surface. Light Crystal, being a softer and less intense version of our standard Medium Crystal malt, is the ideal choice for those seeking a nuanced toffee flavor profile that enhances the body of the beer without overpowering.

Crystal malts, with their distinctive toffee flavour, intensify as colour increases, and at higher colour ranges, burnt or roasted malt flavours may emerge. Traditionally, in the UK, Crystal malt of 70-100 °EBC colour has been used at around 5% of the grist to impart the characteristic colour and flavour to UK bitters and pale ales. Experimenting with the amount and colour of Crystal malt can yield distinctive results, but careful calibration is recommended. Crystal malts have found application in lager brewing, requiring careful attention to ensure the crystal flavour and colour do not dominate. Regardless of the beer style, Crystal malts play a vital role in preventing the formation of oxidized (cardboard) flavours, contributing to the overall stability of the brew. Elevate your brewing game with Light Crystal, where quality, versatility, and craftsmanship converge.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	4.5	4.5	4.5
EXTRACT DM (MIN)	275	77	77
COLOUR RANGE °EBC/°SRM	70 - 100	80 - 110	50 - 60
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%

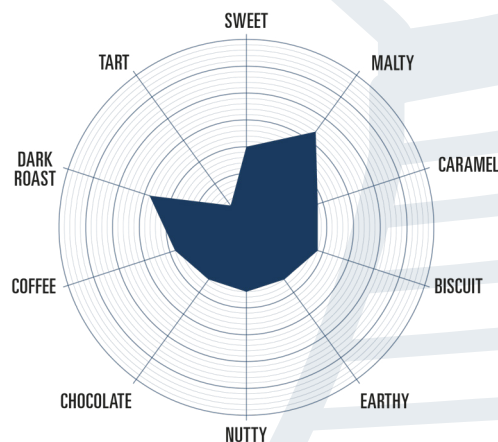
AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

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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