

PRODUCT DESCRIPTION

Deluxe Flaked Barley is produced when unmalted barley is 'cooked' through a high temperature torrefication process to gelatinise the starchy endosperm. Using Deluxe Flaked Barley will help to add greater mouthfeel, head retention and body to your beer brew thanks its high protein levels making it a usefully versatile adjunct for several beer styles. Deluxe Flaked Barley has a stronger flavour than Torrefied Wheat, which should be considered depending on the beer style you're brewing. The husks in Deluxe Flaked Barley can also serve as an alternative to wheat to separate grains.

Loughran Deluxe Flaked Barley has been specially selected by the Loughran team. Drawing on seven generations of family barley growing wisdom from our origins on our farm in Dundalk, Ireland, and our experience and expertise in UK malting and brewing from Brewers Select in Peterborough, we choose only the best farmers to work with. These lasting partnerships form the backbone of everything we do, and allow us to deliver brewers and distillers the finest malts and adjuncts, in the process connecting them to the heart of their ingredients in the journey from farm to glass.

USE FOR	USAGE RATE	CHEMICAL STANDARDS
Adding mouthfeel to beers Increasing head retention Increasing protein levels Adding stronger 'bite' to styles which call for it	Up to 10%	The product complies with all current UK and EC regulations governing pesticide residues and other chemicals or additives.
	BEER STYLES	
	All beer styles Useful for adding extra body to Stouts	
TYPICAL ANALYSIS		
Moisture (%)	12% Max	
Extract D.M. (IoB L°/Kg)	275 L°/Kg Minimum	
Colour (EBC)	2.5 - 4.5 EBC	1
Nitrogen D.M. (%)	2.00% Maximum	
Foreign Material	Target Nil	LOUGHRAN
Storage	12 months in cool, dry conditions	From Farm to Glass
GM STATUS	EXTRA NOTES	Deluxe Flaked Barley
Free from Genetically Modified Organisms.	Torrefied	Since 1908 25 kgs / 55 lbs

