



LOUGHRAN

Deluxe Flaked Oats

PRODUCT DESCRIPTION

These products are now made from Jumbo Naked Oats, where the husk has been removed. You should see no difference in brewhouse performance.

Deluxe Flaked Oats are cooked flakes of 'naked' or de-hulled jumbo oats where the husk has been removed. This 'cooking' process gelatinises the starchy endosperm. Using Deluxe Flaked Oats will help to add smoothness and bring a nice creamy mouthfeel to beers, making this the ideal adjunct for brewing NEIPAs and Stouts.

Loughran Deluxe Flaked Oats have 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 smoothness to beers Adding a creamy mouthfeel to beers | Up to 25% | The product complies with all current UK and EC regulations governing pesticide residues and other chemicals or additives. |
| | BEER STYLES | |
| | NEIPAs/East Coast IPAs Stouts | |
| TYPICAL ANALYSIS | | |
| Moisture (%) | 13% Max | |
| Extract D.M. (loB L°/Kg) | 260 L°/Kg Minimum | |
| Foreign Material | Target Nil | |
| Storage | 12 months in cool, dry conditions | |
| GM STATUS | EXTRA NOTES | Deluxe Flaked Oats |
| Free from Genetically Modified Organisms. | Cooked Naked Jumbo Oats | Since 1908 25 kgs / 55 lbs |