

# EXTRA DARK CRYSTAL

## OVERVIEW

Exceptionally distinctive among our selection of Crystal Malts, Extra Dark Crystal Malt is meticulously crafted to perfection over longer periods to bring an unparalleled depth of colour and an intense flavour profile to renowned beers.

Dominated by intense muscovado sugar and caramelised sugars, leading into layers of rich black treacle and fresh roast coffee, this malt delivers a powerful sensory experience. A refined bitterness lingers on the palate, seamlessly blending with robust hints of prune, raisin, and date fruitiness, promising an unforgettable taste experience for drinkers.



## TASTING NOTES

Black Treacle  
Breakfast Toast  
Roast Coffee  
Muscovado Sugar  
Prunes and Raisins

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0%	71.0%
COLOUR	380-480 °EBC	435-550 °EBC	218-275 °SRM

° LOVIBOND	161-204 °L
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