CRYSTA HERITAGE COLLECTION/ROASTED MALTS



BAIRDS MALT QUALITY MALT SINCE 1823

HERITAGE COLLECTION/ROASTED MALTS MARIS OTTER® CRYSTAL



Our highest quality medium colour crystal malt produced at our Witham site using one of the best known English two-row winter barley varieties recognised as the heart and soul of many exceptional craft ales. The barley is grown by a limited number of dedicated farmers who work with this traditional English brewing variety, which has one of the longest crop cycles at 300 days.

It is then down to our highly skilled maltsters and roasters to work hand in hand to produce one of our highest quality crystallised malts. The true art of the roasters skills/trade where they draw on all of their sensory skills to determine just when that right time is to drop the roaster burners and allow the malt to coast to the peak temperature that ensures that they achieve a malt that is packed full of very sweet honey, caramel flavours yet has a slightly bitter finish. This is the idea product to provide enhanced colour, depth of flavour profile and aroma to any Maris Otter® based ale.

TYPICAL ANALYSIS

Moisture: Extract (0.7/0.2mm), dry Colour (EBC/SRM Units) **IOB**4.5% max
285 LDK min
130 - 150 °EBC

EBC4.5% max
78.0% min
140 - 160 °EBC

ASBC4.5% max
78.0% min
70 - 80 °SRM

DETAILS TASTING WHEEL **SUGGESTED USE:** Best Ale type beers SWEET TART MALTY Excentuating the biscuity notes with very sweet FLAVOUR PROFILE: honey and caramel flavours yet and a slightly CARAMEL bitter finish **INCLUSION RATE:** Up to 10% COFFFF BISCHIT **AVAILABLE PACKAGING:** 1 tonne tote, 500kg tote, 25kg bags CHOCOLATE

Find this malt, and our full range of 1823 Heritage Collection at: www.bairds-malt.co.uk/our-malts/the-1823-heritage-collection/

WWW.BAIRDS-MALT.CO.UK

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