

CRYSTAL 400 MALT

TASTING NOTES

WELL-ROUNDED FLAVOUR PROFILE,
 DOMINATED BY TREACLE TOFFEE AROMAS.
 AN INITIAL HIT OF ROASTED NOTES WITH
 HINTS OF DRIED FRUITS

BEER STYLES	USAGE RATE	RECIPE
<i>Ruby, porters</i>	<i>Up to 10%</i>	<i>Crisp Ruby See website for details</i>

Dark Crystal Malt has the highest degree of caramelisation. The flavours are now transformed into sultanas, raisins, plums and dark, dried fruits. By now the sugars are actually being broken down by chemical processes and so the residual sweetness that the other Crystal Malts impart are being replaced by an increase in bitter flavours.

Crystal Malt sugars are non-fermentable so add a level of dextrin sugars that are preserved through to the final beer.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	3.0% max	3.0% max	3.0% max
EXTRACT	270 L°/kg	71.5%	71.5%
COLOUR	380-435 EBC	418-478 EBC	158-181 °L