



Alternative malt for Maris Otter® Ale Malt

TASTING NOTES

BOLD BREADY BACKBONE, WITH
COMPLIMENTARY SWEETNESS AND
MALTY AFTERNOTES





| BEER STYLES | USAGE RATE | RECIPE |
|---|------------|--|
| <i>Best bitter, porters, barley wines</i> | 80 – 100% | <i>Crisp Barley Wine See website for details</i> |

Crisp is one of the largest buyers of Maris Otter barley and some of our farmers have been growing it since its first crop in 1965. The mother field, where all certified Maris Otter seed comes from, is located in North Norfolk, just a short tractor drive from our maltings. Praised by home and commercial brewers for its depth of flavour, it has also found homes in malt driven whiskies in both the UK, Europe and in the emerging American single malt category.

This variety, like the other heritage grains, is floor malted and is gently kilned over three days in our natural draft kiln, giving a deeper flavour than the conventionally kilned Maris Otter.

TYPICAL ANALYSIS

| PARAMETER | IoB | EBC | ASBC |
|-----------------|-------------|-------------|------------|
| MOISTURE | 4.5% max | 4.5% max | 4.5% max |
| EXTRACT | 305 L°/kg | 80.6% | 80.6% |
| COLOUR | 4.0-6.5 EBC | 4.4-7.2 EBC | 2.1-3.1 °L |
| TN/TP | 1.30-1.65% | 8.0-10.0% | 8.0-10.0% |
| SNR/KI/ST RATIO | 35-45 | 40-51 | 40-51 |