

OAT MALT MD



TYPE OF MALT: Kilned Malts, Specialty Malts

Our Oat Malt MD is a light-colored malt crafted from premium-quality English oats. These oats feature large, thick husks that aid in effective wort filtration.

This malt imparts a pleasant, creamy flavor reminiscent of breakfast porridge. It enhances the mouthfeel, adds body, and introduces a subtle haziness to your beers.

Due to its higher viscosity, oat malt doesn't filter as efficiently as wheat or barley. This kilned malt can be used in varying quantities, depending on the desired beer style and the capabilities of your brewhouse.

Key specifications



COLOUR EBC:	3
LOVIBOND:	1,60
FLAVOUR:	Creamy, breakfast porridge taste
USAGE:	All types of beer
GRAIN BILL:	Up to 25%

Technical specifications

VARIETY:	English Oats
MOISTURE:	max 7.0 %
COLOUR:	max 4.0 EBC
EXTRACT FINE D.M.:	min 60 %