



— FINEST —
MARIS OTTER®
ALE MALT

TASTING NOTES
MALTY, SWEET, BISCUIT





COLOUR (IoB)

5.0 – 7.0

BEER STYLES	USAGE RATE	RECIPE
<i>Light, dark & strong milds, English ales, IPAs, stouts, porters, barley wines, golden ales</i>	<i>Up to 100%</i>	<i>Crisp English ESB See page 112</i>

Maris Otter® Ale Malt is prized all over the world for the incredibly rich and moreish ales that it helps create. Our brewers tell us it is always flavourful, easy to brew with and returns that characteristic malt body that has made it famous over more than 50 years of barley cultivation.

Bred at PBI in Cambridge by Dr GDH Bell, the variety was taken up by Crisp farmers from the very beginning, since the barley thrives in the chalk soils and moist sea air of the North Norfolk coast.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	3.5% max	3.5% max	3.5% max
EXTRACT	308 L°/kg	81.5%	81.5%
COLOUR	5.0-7.0 EBC	5.5-7.5 EBC	2.5-3.3 °L
TN/TP	1.30-1.60%	8.0-10.0%	8.0-10.0%
SNR/KI/ST RATIO	38-43	43-48	43-48
DP/DPWK/LINTNER	45 min IoB	140 min WK	50 min °L