



— FINEST —
MARIS OTTER®
ALE MALT

TASTING NOTES

WONDERFULLY SWEET MALT,
WITH NOTES OF BAKED BREAD
AND LIGHT TOFFEE





COLOUR (IoB)

5.0 – 6.5

BEER STYLES	USAGE RATE	RECIPE
Light, dark & strong milds, English ales, IPAs, stouts, porters, barley wines, golden ales	Up to 100%	Crisp English ESB See page 109

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	305 L°/kg	80.6%	80.6%
COLOUR	5.0-6.5 EBC	5.5-7.2 EBC	2.5-3.1 °L
TN/TP	1.30-1.65%	8.0-10.0%	8.0-10.0%
SNR/KI/ST RATIO	38-48	43-54	43-54