

NAKED OAT MALT

TASTING NOTES

CREAMY, OATY

<p>BEER STYLES</p> <p><i>NEIPAs, oatmeal stout, oaty pale ales</i></p>	<p>USAGE RATE</p> <p><i>Up to 30%</i></p>	<p>SEE RECIPE</p> <p><i>Crisp Oaty Pale Ale See page 114</i></p>
---	--	---

Crisp Naked Oat Malt has become a stalwart of the NEIPA recipe. We malt naturally naked oats to increase potential extract. Naked Oat Malt gives a lovely creaminess and mouthfeel in all styles of beer and is especially suited to juicy hop bombs and heavy beers. They also impart a toasted, biscuit aroma and palate.

Oats are high in β -glucan and for both brewing and baking uses Naked Oat Malt can contribute beta-glucans (soluble fibre) to add an extra property.

If run-off is a concern at higher addition rates, mix 50/50% with our Flaked Torrefied Oats.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	5.5% max	5.5% max	5.5% max
EXTRACT	245 L°/kg	65.1%	65.1%
COLOUR	2.0-7.0 EBC	2.2-7.7 EBC	1.3-3.3 °L
TN/TP	2.70%	17.0%	17.0%