

FLAKED TORREFIED MAIZE



TASTING NOTES
 CORN FLAKES, CORN

<p>BEER STYLES</p> <p><i>Continental lagers, prohibition lager</i></p>	<p>USAGE RATE</p> <p><i>Up to 25%</i></p>	<p>SHELF LIFE</p> <p><i>6 months in dry and pest free conditions</i></p>
<p>RECIPE</p> <p><i>Crisp Pre-Prohibition Lager see page 98</i></p>		

Flaked Torrefied Maize consists of maize grits that have been micronized at high temperatures which bursts open the starches and thus gelatinises the maize. It lightens wort and can add a unique corn flake-like sweetness to beers.

Maize can also be used by distillers to create bourbon style whisky without needing to pre-cook the maize. Crisp’s Flaked Torrefied Maize is GM-free.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	8.5% max	8.5% max	8.5% max
EXTRACT	328 L°/kg	86.5%	86.5%