

19 | **No.19**
FLOOR
MALT®

MARIS OTTER®

TASTING NOTES

LONGER, GENTLE GERMINATION &
KILNING IMPARTS UNIQUE & HIGHLY
VALUED FLAVOURS & AROMAS





COLOUR (IoB)

5.0 – 7.0

BEER STYLES	USAGE RATE	RECIPE
<i>Best bitter, porters, barley wines</i>	80 – 100%	<i>Crisp Barley Wine See page 122</i>

The N^o 19 floor at our Great Ryburgh maltings dates back to when Crisp began and has been producing malt virtually uninterrupted since the late 19th century.

We take our superior Maris Otter[®] barley and malt it in the traditional way; hand turned, germinated slowly on the floors and kilned for over three days to maximise the robust flavours associated with Maris Otter[®] Ale Malt. The result is a rich malt of superior quality; a true celebration of heritage and malting knowhow.

TYPICAL ANALYSIS

This is a bespoke product therefore no typical analysis is available.