

CRYSTAL 150 MALT

TASTING NOTES

DEEP, RICH CARAMEL FLAVOURS, WITH
SUBTLE SMOKY SPICES AFTERTASTES

| BEER STYLES | USAGE RATE | RECIPE |
|---|------------------|---|
| <i>Bitters, best bitters, milds</i> | <i>Up to 10%</i> | <i>Crisp Best Bitter See page 108</i> |

To make Light Crystal we increase the temperature further and the endosperm darkens and flavours develop further. Think of Crystal Malts like you would make caramel at home. With Light Crystal the crystallised sugars present imparts an intense caramel flavour. Light Crystal will also impart a reddish hue to the beer and it works very well in Bitters and Ruby beers.

The number after the word Crystal refers to the EBC colour of the malt if you mashed at 100% of the grain bill. To get a rough conversion to Lovibond, just divide by two.

TYPICAL ANALYSIS

| PARAMETER | IoB | EBC | ASBC |
|-----------|-------------|-------------|----------|
| MOISTURE | 5.0% max | 5.0% max | 5.0% max |
| EXTRACT | 271 L°/kg | 71.8% | 71.8% |
| COLOUR | 145-165 EBC | 159-181 EBC | 61-69 °L |