



BORDER  
ALE  
MALT



CRYER MALT

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# Border Ale Malt

Produced using premium Australian barley, our Border Ale Malt is exclusively malted at our Pinkenba malthouse with the intention to supply the local craft breweries and distilleries with a locally produced malt.

Slightly higher kiln curing temperature means that Border Ale has an enhanced malty character, ideal for fuller flavoured and/or hoppier beer styles.

## DETAILS

**SUGGESTED USE** All Beer Types

**FLAVOR PROFILE** Malty & Sweet (with gentle notes of honey).

**COLOR PROFILE** Golden colour

**INCLUSION RATE** Up to 100%

**AVAILABLE PACKAGING** 25kg Bags, Bulk Bags, Bulk Silo

*\*Only Available Ex. Queensland*

Learn more about Border Ale Malt at:  
**[CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA](http://CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA)**



## TYPICAL ANALYSIS

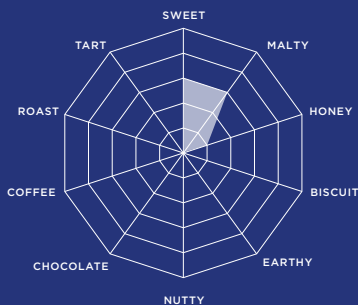


**COLOUR °EBC** 4.5 -7.0

**MOISTURE (%)** 4.5 max.

**PROTEIN (%)** 11.5 max.

**EXTRACT (%)** 80.0 min.



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