



CRYER MALT
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Crystal Malt

Our Crystal Malts impart a more intense sweet caramel flavour than your lighter Caramalt(s), verging on notes of raisin and honey.

It's great for small additions in lighter beer styles for extra body, as well as a core component for darker beers, and layering for stouts and porter styles.

DETAILS		TYPICAL ANALYSIS	
SUGGESTED USE	Pale Ale, IPA, Dark Ale		
FLAVOUR PROFILE	Sweet caramel with notes of raisin and honey	COLOUR °EBC	120-150
COLOUR PROFILE	A deep caramel colour	MOISTURE (%)	6.0 max.
INCLUSION RATE	Up to 10%	PROTEIN (%)	N/A
AVAILABLE PACKAGING	25kg Bags, Bulk Bags, Bulk Silo	EXTRACT (%)	75.0 min.

Learn more about Crystal Malt at:

CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA



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The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source on information, no statement is to be construed as violating any patent or copyright.

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