



CRYER MALT

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# VIC Ale

Produced using premium Australian barley, VIC Ale is exclusively malted at our Geelong malthouse with the intention to supply Victorian craft breweries and distilleries with a locally produced malt.

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

## DETAILS

**SUGGESTED USE** All Beer Types

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

**COLOUR PROFILE** Golden colour

**INCLUSION RATE** Up to 100%

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

*\*Only Available Ex. VIC*

Learn more about VIC Ale at:

**[CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA](http://CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA)**



## TYPICAL ANALYSIS

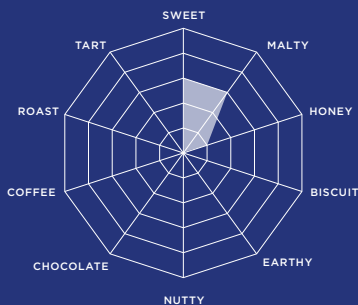


**COLOUR °EBC** 4.5 -7.0

**MOISTURE (%)** 4.5 max.

**PROTEIN (%)** 11.5 max.

**EXTRACT (%)** 80.0 min.



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