



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

TYPICAL ANALYSIS

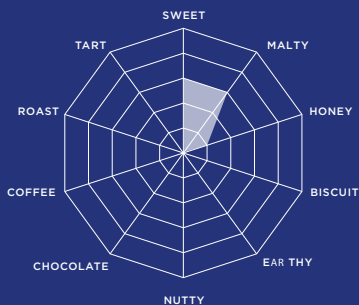


COLOUR °EBC 4.5 -7.0

MOISTURE (%) 4.5 max.

PROTEIN (%) 12.0 max.

EXTRACT (%) 80.0 min.



Learn more about VIC Ale 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 of information, no statement is to be construed as violating any patent or copyright.

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