



**ALE**

**TASTING NOTES**

**HONEY MALTY,  
SWEETNESS**





## COLOUR (IoB)

5.5 – 7.5

BEER STYLES	USAGE RATE	RECIPE
<i>All ale styles</i>	80 – 100%	<i>Crisp NEIPA See page 107</i>

**C**lear Choice<sup>®</sup> is a unique offering from Crisp. Our specially selected barley variety has no proanthocyanidins; these are flavonoid polyphenols that impart astringency and also form chill haze with proteins in the final beer. After fining or filtration, the result is a super clear, shelf stable wort with beautiful honey sweetness.

We also recommend using Clear Choice<sup>®</sup> for cloudy beers where oxidative darkening of polyphenols is a concern. The clarity benefits of Clear Choice<sup>®</sup> are not just evident in bottle, can and keg, but also help produce extremely bright cask beer too.

## TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.0% max	4.0% max	4.0% max
EXTRACT	308 L°/kg	81.5%	81.5%
COLOUR	5.5-7.5 EBC	6.5-8.5 EBC	3.0-4.0 °L
TN/TP	1.45-1.80%	9.0-11.3%	9.0-11.3%
SNR/KI/ST RATIO	37-46	42-52	42-52
DP/DPWK/LINTNER	45 min IoB	140 min WK	50 min °L