



**EXTRA PALE**

**TASTING NOTES**  
HONEY SWEETNESS





**COLOUR (IoB)**  
 2.5 – 4.0

<b>BEER STYLES</b>	<b>USAGE RATE</b>	<b>RECIPE</b>
<i>Golden ales &amp; lagers</i>	80 – 100%	<i>Crisp German Kolsch See page 101</i>

**T**his is the low colour version of our Clear Choice® Ale Malt. Kilned to a lower temperature than our regular Clear Choice® results in a lighter colour and a delicate sweetness which acts as the perfect base to build robust IPA hop profiles on.

Since heavily hopped beers can contribute high levels of polyphenol content, by eliminating this from the barley (which typically contributes 80% of polyphenol in a regular beer) we can ensure a malt that will aid in the production of bright, heavily-hopped IPAs.

### TYPICAL ANALYSIS

<b>PARAMETER</b>	<b>IoB</b>	<b>EBC</b>	<b>ASBC</b>
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	308 L°/kg	81.5%	81.5%
COLOUR	2.5-4.0 EBC	2.8-4.5 EBC	1.5-2.2 °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	50 min IoB	150 min WK	55 min °L