

EXTRA LIGHT CRYSTAL (CRYSTAL 100)



TASTING NOTES
 SUBTLE CARAMEL FLAVOUR

BEER STYLES	USAGE RATE	RECIPE
<i>Milds, bitters, best bitters</i>	<i>Up to 10%</i>	<i>Crisp Mild See page 113</i>

Crystal and Cara Malts are so named for the caramelisation and crystallization of the sugars present in the barley kernel. We take green malt from germination and by applying heat while maintaining the moisture content we are able to liquify the endosperm of the barley, transforming the starch into sugars. Heat is then applied and the caramelisation begins.

In the case of Crystal Malts, when the endosperm cools, sugar crystals are formed. When you cut across the grain the glassy sheen of crystalized sugar can be seen.

Each Crystal Malt imparts a clean, nutty, caramel-like sweetness to your beers. Extra Light Crystal gives a subtle caramel flavour.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	5.5% max	5.5% max	5.5% max
EXTRACT	271 L°/kg	72.0%	72.0%
COLOUR	90-110 EBC	100-120 EBC	38.2-45.7 °L