

# HIGH DIASTATIC POWER (HDP) MALT



**TASTING NOTES**  
 NEUTRAL FLAVOUR

## DIASTATIC POWER

*160°IoB (dry)/600°WK/176°Lintner*

**F**rom barley grown in central Scotland and malted at our Alloa maltings, our HDP Malt is used to produce grain whisky as well as other spirits where the majority of the grain bill lacks enzymes for conversion. At just 10% addition, this malt will convert any starch-rich cereal such as wheat, rice or maize.

This can be used at normal malt mashing temperatures with our flaked products to produce American-style whiskies. HDP Malt is known as Distillers Malt in the USA.

## TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	6.5%		
DU	60		
DP	160°IoB (dry)	600°WK	176°Lintner