

LIGHT CRYSTAL (CRYSTAL 150)



TASTING NOTES
 INTENSE CARAMEL FLAVOUR

BEER STYLES	USAGE RATE	RECIPE
<i>Bitters, best bitters, milds</i>	<i>Up to 10%</i>	<i>Crisp Best Bitter See page 111</i>

To make Light Crystal we increase the temperature further and the endosperm darkens and flavours develop further. Think of Crystal Malts like you would make caramel at home. With Light Crystal the crystallised sugars present imparts an intense caramel flavour. Light Crystal will also impart a reddish hue to the beer and it works very well in Bitters and Ruby beers.

The number after the word Crystal refers to the EBC colour of the malt if you mashed at 100% of the grain bill. To get a rough conversion to Lovibond, just divide by two.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	5.0% max	5% max	5% max
EXTRACT	271 L°/kg	72.0%	72.0%
COLOUR	145-165 EBC	160-180 EBC	60.8-68.4 °L