

NAKED OAT MALT



TASTING NOTES

CREAMY, OATY

BEER STYLES

*NEIPAs, oatmeal
stout, oaty pale ales*

USAGE RATE

Up to 30%

SEE RECIPE

*Crisp Oaty Pale Ale
See page 104*

Crisp Naked Oat Malt has become a stalwart of the NEIPA recipe. We malt naturally naked oats to increase potential extract. Naked Oat Malt gives a lovely creaminess and mouthfeel in all styles of beer and is especially suited to juicy hop bombs and heavy beers. They also impart a toasted, biscuit aroma and palate.

Oats are high in β -glucan and for both brewing and baking uses Naked Oat Malt can contribute beta-glucans (soluble fibre) to add an extra property.

If run-off is a concern at higher addition rates, mix 50/50% with our Flaked Torrefied Oats.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	5.5% max	5.5% max	5.5% max
EXTRACT	245 L°/kg	65.0%	65.0%
COLOUR	2.0-7.0 EBC	2.2-7.8 EBC	1.3-3.4 °L
TN/TP	2.70%	17.0%	17.0%
SNR/KI/ST RATIO	11-14	14-17	14-17
DP/DPWK/LINTNER	500-1200 min IoB	730-1750 min WK	730-1750 min °L