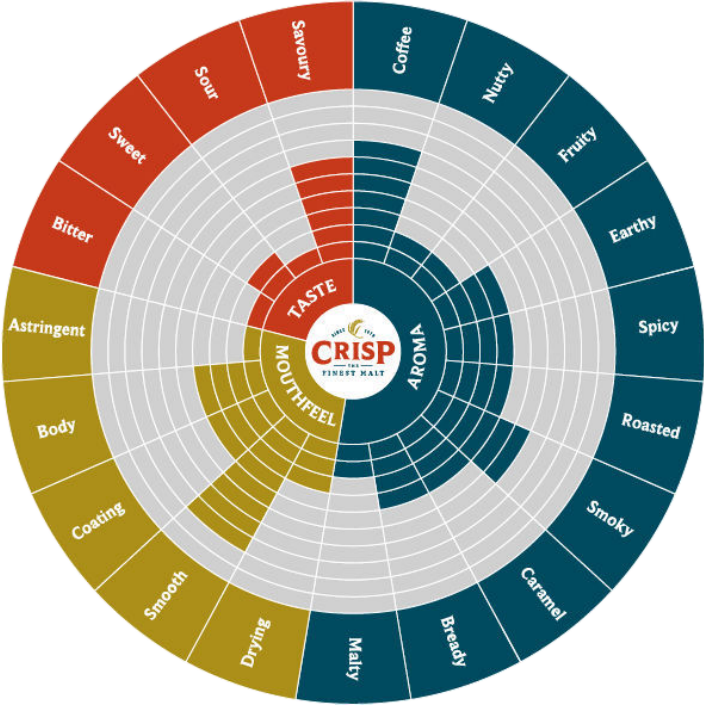




## SMALL BATCH SERIES #06 SMOOTH COFFEE MALT

Produced in collaboration with the incredible team at Rye River Brewing Co., this special batch of coffee inspired malt has been gently processed through our state-of-the-art roasting facility; the Speciality Malt Plant. Through careful application and control of temperature, this low coloured roasted malt offers a delicate smokiness, combined with warm spicy notes, and ends with an intense hit of modern day coffee aromas. Using a modern barley variety, exclusive to Crisp, we are able to achieve immense smoothness, which further intensifies the coffee-like drinking experience. Offering a beautiful deep orange hue, use in Brown Ales or Ruby Beers, or why not layer it up to achieve wonderfully rich Porters and Stouts, perfect for the winter months?

**TASTING NOTES & SENSORY PROFILE**  
SMOOTH, SMOKY COFFEE



### BATCH ANALYSIS

PARAMETER	IoB	EBC
MOISTURE	0.8 %	0.8 %
EXTRACT (DRY)	291 L <sup>o</sup> /kg	77.5 %
COLOUR	192 °EBC	253 °EBC

### AVAILABLE SKUS

- 25KG BAG (WHOLE)
- 25KG BAG (CRUSHED)

### USAGE RATES

Use Smooth Coffee at up to 10% of the grist. Pair it with Crisp's Clear Choice® Malt for a subtle sweetness, and a latte inspired brew.