

DARK CRYSTAL MALT

MAROON SUNSET

Crystal malt has high germinative energy. It undergoes steeping and germination and is stewed in a roasting drum, where the endosperm liquefies into a sugary solution and crystallises during kilning to a glassy sugar.

Maroon Sunset Dark Crystal Malt gives an amber to burgundy colour alongside dark toasted treacle flavours. Rich in reducing sugars, it provides additional body and flavour stability. It has no enzymatic potential.

Produced at our Knapton Maltings in North Yorkshire.

Perfect for German lager styles, ales, pale ales, IPAs and porters.

PARAMETER	IOB	EBC
MOISTURE	5% Max	5% Max
EXTRACT	284 lt°/kg Min	75% Min
COLOUR	200-250	240-270

