

EXTRA PALE ALE MALT

**GENTLE
FLOW**

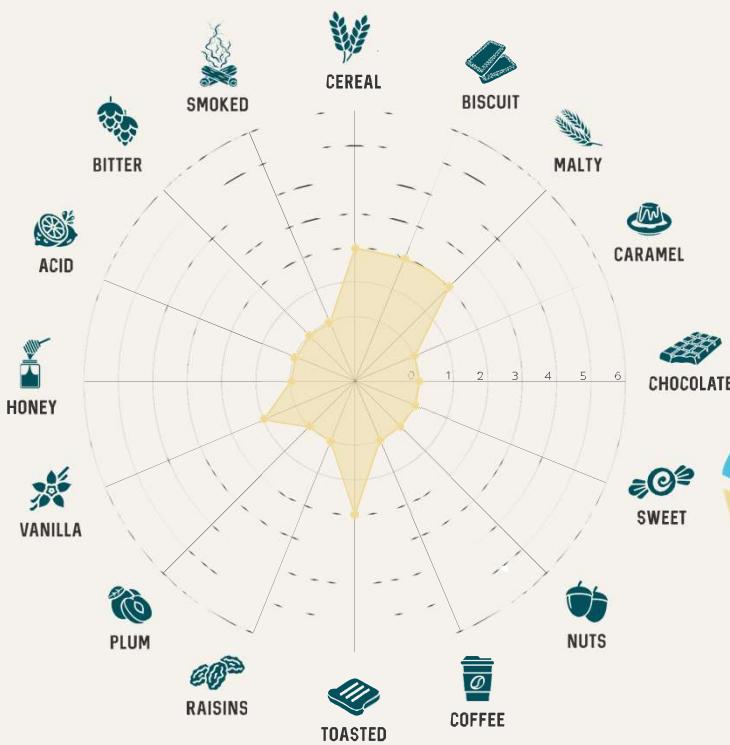
This base malt is made from two-row spring barley varieties with a low total nitrogen. During production, germination times are extended for thorough modification. The malt is kilned very gently to ensure a low colour in the final malt. This process also preserves the enzymatic potential in the malt, leading to a great performance in isothermal mash tuns.

Gentle Flow Extra Pale Malt is perfect for golden and pale beers. It has a high extract potential, neutral flavour and produces clear wort.

This malt is produced in our Boby maltings in Bury St Edmunds.

Perfect for use in pale ales, blondes, golden ales and lagers.

PARAMETER	IB	EBC
MOISTURE	4.8% Max	4.8% Max
EXTRACT	310 °L/kg Min	82% Min
COLOUR	2-3.5	2.8-3.9
TOTAL NITROGEN / TOTAL PROTEIN	1.65% Max	10.3 Max
SOLUBLE NITROGEN RATIO / KOLBACH INDEX	38-43	38-43



PAULS MALT

