

LIGHT CRYSTAL MALT

MORNING LIGHT

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.

Morning Light Light Crystal Malt gives an amber to red colour in higher proportions. Rich in reducing sugars, it provides delicious light caramel flavours, additional body and flavour stability. It has no enzymatic potential.

Produced at our Knapton Maltings in North Yorkshire.

Perfect for German styles, ales, dark IPAs and porters.

PARAMETER	IOB	EBC
MOISTURE	6% Max	6% Max
EXTRACT	284 lt ^o /kg Min	75% Min
COLOUR	100-120	110-135

