

MARIS OTTER ALE MALT

BRITISH
BREEZE

Brewing with this base malt is a total breeze. This malt is made from Maris Otter, a two-row winter malting barley that's one of the oldest varieties still used today. It's specifically tailored by our maltsters for the needs of craft brewers and is exceptionally easy to brew with.

British Breeze Maris Otter Pale Malt provides a unique flavour with a deeper golden colour and distinctive sweet biscuit taste. It also adds a full body to your beer, making it the perfect base malt to create traditional ales.

This heritage barley variety is malted in small batches in our Bobby maltings in Bury St Edmunds.

Perfect for use in ales, IPAs, pale ales, porters and stouts.

PARAMETER	IOB	EBC
MOISTURE	4.8% Max	4.8% Max
EXTRACT	306 lt*/kg Min	81% Min
COLOUR	5-7	5.6-7.8
TOTAL NITROGEN / TOTAL PROTEIN	1.65% Max	10.3 Max
SOLUBLE NITROGEN RATIO / KOLBACH INDEX	38-43	38-43

