

MEDIUM CRYSTAL MALT

MIDDAY SUN

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.

Midday Sun Medium Crystal Malt gives an amber to red colour alongside intense dark caramel notes. Rich in reducing sugars, it provides delicious sweet flavour, 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	5.5% Max	5.5% Max
EXTRACT	284 lt/kg Min	75% Min
COLOUR	145-165	160-185

