

PAULS MALT TECH SPECS: IOB

PRODUCT	STYLE	IOB Extract 0.7mm dry basis lt°/kg	EBC Colour	% Moisture	Total Nitrogen Dry Basis %	Total Soluble Nitrogen %	Soluble Nitrogen Ratio	IOB FAN in Wort
BASE MALTS								
<i>KEEP FLYING</i>	Maris Otter	>306	5 – 7	<4.5	<1.65	0.5-0.65	38-43	>150
<i>ALBINO WHALE</i>	Low Colour Pale Ale	>310	2 – 3.5	<4.5	<1.65	0.5-0.65	38-43	>150
<i>PALE WHALE</i>	Pale Ale	>310	4 – 7	<4.5	<1.65	0.5-0.65	38-43	>150
<i>ODD AMPHIBIAN</i>	Lager	>308	3.5 -5	<4.5	<1.85	0.5-0.65	36-41	>150
SPECIALITY MALTS								
<i>WASHY FROTHY</i>	Wheat Malt	>310	2 – 5	<5	<2.2	<0.9	38-46	
<i>MUSCLEY</i>	Munich Malt	>308	13-16	<4.5	<1.65	0.5-0.65	38-43	
<i>MISERABLE FISH</i>	Melanoidin Malt	>293	40 – 50	<4.5	<1.65	0.5-0.65	38-43	
COLOURED MALTS								
<i>DEAD STRAIGHT</i>	Amber Malt	>284	55 – 75	<5.5				
<i>RELIABLE LIGHTHOUSE</i>	Light Chocolate Malt	>277	400 – 600	<4				
<i>RELIABLE LIGHTHOUSE</i>	Chocolate Malt	>277	800 – 1000	<4				
<i>ANGRY BEAR</i>	Black Malt	>277	1300 – 1600	<4				
<i>ANGRY ANGLER</i>	Roasted Barley	>277	1400 – 1600	<4				
<i>CAPTAINS CLASSIC</i>	Cara Malt	>284	25 – 35	<7.5				
<i>LUCKY SQUID</i>	Light Crystal Malt	>284	110 – 130	<6				
<i>MARK 5</i>	Medium Crystal Malt	>284	150 – 190	<5.5				
<i>DEEP DIVER</i>	Dark Crystal Malt	>284	200 – 250	<5				
<i>SHELL SHOCKER</i>	Extra Dark Crystal Malt	>284	270-350	<5				
NON-MALTED CEREALS								
<i>ROUGH TIDE</i>	Torrefied Wheat	>305	2 – 5	<12				
<i>GREEDY GOATS</i>	Rolled Oats	>292	2 – 4	<12				

FOR MORE INFORMATION

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