



NO19 MARIS OTTER MALT

Crisp is one of the largest buyers of Maris Otter barley and some of our farmers have been growing it since its first crop in 1965. The mother field, where all certified Maris Otter seed comes from, is located in North Norfolk, just a short tractor drive from our maltings. Praised by home and commercial brewers for its depth of flavour, it has also found homes in malt driven whiskies in both the UK, Europe and in the emerging American single malt category.

This variety, like the other heritage grains, is floor malted and is gently kilned over three days in our natural draft kiln, giving a deeper flavour than the conventionally kilned Maris Otter.

TYPICAL ANALYSIS

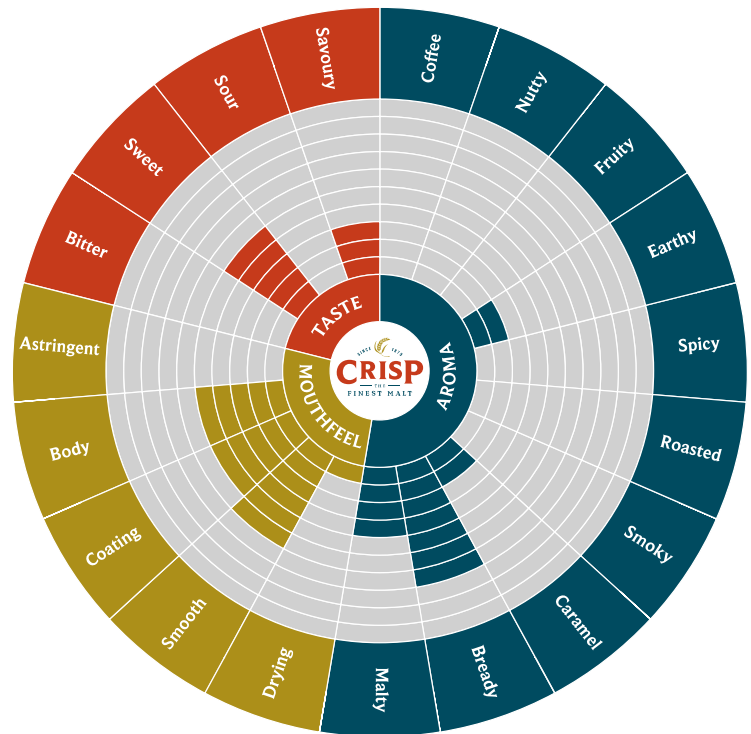
PARAMETER	ASBC
MOISTURE	3.5%
EXTRACT (DRY)	81.5%
COLOUR	2.5-3.3° EBC
PROTEIN	8.0-10.0%

AVAILABLE SKUS

25 LB SACK

TASTING NOTES & SENSORY PROFILE

LONGER, GENTLE KILNING
IMPARTS DEEPER FLAVOURS



USAGE RATES

Up to 100%

BREWING

Single temperature standard mash



Available through BSG HandCraft 800.999.2440 bsghandcraft.com