



Technical Data Sheet

Canada Malting Superior Oat Malt

Features

- Well Modified for excellent milling performance, low Beta-Glucan and quick Lauters
- High Haze for intentionally cloudy beers
- The perfect malt for North-East IPA or Belgian Wit

Typical Analysis⁺

Colour °L	Moisture % Max.	Protein Total Max.	Extract FG Dry	Turbidity	Beta-Glucan
2.3 – 2.9	4.3	11.0	60 – 64	65 - 80	125 - 160

Flavour and Colour Contributions

- The Superior Oat Malt was developed to strike the perfect balance between ease of lautering, high turbidity and rich oat flavour.
- Well modified and kilned at elevated temperatures, the malt has flavours of both a traditional Pale Ale malt, as well as the toasty flavours of granola – The Superior Oat Malt is a “Pale-Ale Oat Malt”

Recipe Formulation

- Suitable for use at up to 65% of Grist Bill
- Use at 5% – 10% will add a light haze without a significant impact on beer flavor
- Use at 20% - 50% will add significant turbidity with an increasing sweet, toasty flavour and added mouthfeel

Storage and Shelf Life

- Store in cool, dry conditions
- Keep away from pests and odours
- Optimum shelf life within 6 months from date of manufacture

Package sizes

- 25kg bag
- 1 MT tote



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Applications

- Ingredient for Brewing, Distilling and Food Manufacturing

Certifications Available

- Produced at a HACCP certified facility
- Kosher
- Organic
- While Oats are naturally Gluten-Free, CMC Superior Oat Malt is not certified to be a Gluten-Free malt

Product Characteristics

- Product deliveries shall conform to the Canadian Food and Drug Act
- Produced from AMBA/BMBRI approved malting varieties
- Raw materials are tested for traces of pesticides, mycotoxins and heavy metals by a 3rd party laboratory
- All ingredients are manufactured, stored and transported in such a manner as to prevent chemical, physical, or biological contamination including pest infestation
- Product is ready to use
- Fit for human consumption
- Free of Genetically Modified materials
- Product of Canada

Allergens

- Malt products contain gluten which can cause adverse reaction for people with gluten intolerance
- Malt may be produced with Sulphur Dioxide and thus may have residual Sulphites, actual value will be reported on Certificate of Analysis at customer request

Warning

- Protect from heat source
- Excessive dust may cause skin irritation and breathing issues
- See SDS for Combustible dust hazard information

* Figures listed under Typical Analysis are subject to standard analytical deviations. They represent average values, and are not to be considered as guarantees. A Certificate of Analysis based on a specific lot will be supplied at time of shipment.