

BEST ALE MALT

TASTING NOTES

SWEET MALT BREAD,
WITH AFTERNOTES OF
LIGHT CARAMEL





COLOUR (IoB)
 5.0 – 6.5

BEER STYLES	USAGE RATE	RECIPE
<i>Light, dark & strong milds, English ales, IPAs, stouts, porters, barley wines</i>	<i>Up to 100%</i>	<i>Crisp Golden Ale See page 112</i>

Our Best Ale Malt is the workhorse of many a brewery and is at home in a variety of beer styles. The 2-row winter barley varieties that go into our Best Ale have been planted in the light, sandy soils of North Norfolk. We source the lowest nitrogen barley from our farmers.

During malting, high cast moistures and a balance of optimal germination time and temperature results in an even, well modified malt with a rich colour and balanced sweet, malt flavour which is ideally suited to ale brewing.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	3.5% max	3.5% max	3.5% max
EXTRACT	306 L°/kg	80.8%	80.8%
COLOUR	5.0-6.5 EBC	5.5-7.2 EBC	2.5-3.1 °L
TN/TP	1.30-1.65%	8.0-10.0%	8.0-10.0%
SNR/KI/ST RATIO	38-48	43-54	43-54



CLEAR CHOICE PALE MALT

TASTING NOTES

INTENSELY SMOOTH MOUTHFEEL.
MILD MALTINESS WITH A WARM
HONEY SWEETNESS





COLOUR (IoB)
 3.0 – 5.0

BEER STYLES	USAGE RATE	RECIPE
<i>All Ale Styles</i>	<i>80 – 100%</i>	<i>Crisp German Kolsch See page 111</i>

Clear Choice® Pale Malt is new in 2022 and replaces our Extra Pale and Ale versions of Clear Choice. Clear Choice is a unique offering from Crisp Malt and is a specially selected barley variety that has no proanthocyanidins; these are flavonoid polyphenols that impart astringency and also form chill haze with proteins in the final beer. After fining or filtration, the result is a super clear, shelf stable wort with beautiful honey sweetness. This new colour spec achieves a balance between our Extra Pale and Ale colour ranges.

We also recommend using Clear Choice® for cloudy beers where oxidative darkening of polyphenols is a concern. The clarity benefits of Clear Choice® are not just evident in bottle, can and keg, but also help produce extremely bright cask beer too.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	305 L°/kg	80.6%	80.6%
COLOUR	3.0-5.0 EBC	3.3-5.5 EBC	1.7-2.5 °L
TN/TP	1.45-1.85%	9.0-12.0%	9.0-12.0%
SNR/KI/ST RATIO	38-48	43-54	43-54



—EXTRA PALE—

MARIS OTTER® MALT

TASTING NOTES

SUBTLE SWEETNESS, WITH BOLD
GRAINY AROMAS, BALANCED
WITH MALT BREAD NOTES





COLOUR (IoB)
 2.5 – 3.5

BEER STYLES	USAGE RATE	RECIPE
<i>Blondes, pale ales</i>	<i>Up to 100%</i>	<i>Crisp IPA See page 113</i>

At Crisp we also malt a low colour (Extra Pale) version of the Maris Otter® barley. This was originally developed for low colour beer production in traditional breweries where a higher level of modification is demanded for both efficient extract delivery and good brewhouse performance.

Due to the pale colour this can also be used for light continental styles or even cut with our Lager Malt to form a slight malt base for fuller lager styles.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	305 L°/kg	80.6%	80.6%
COLOUR	2.5-3.5 EBC	2.8-3.9 EBC	1.5-1.9 °L
TN/TP	1.30-1.60%	8.0-10.0%	8.0-10.0%
SNR/KI/ST RATIO	38-48	43-54	43-54



— FINEST —
MARIS OTTER®
ALE MALT

TASTING NOTES

WONDERFULLY SWEET MALT,
WITH NOTES OF BAKED BREAD
AND LIGHT TOFFEE





COLOUR (IoB)

5.0 – 6.5

BEER STYLES	USAGE RATE	RECIPE
<i>Light, dark & strong milds, English ales, IPAs, stouts, porters, barley wines, golden ales</i>	<i>Up to 100%</i>	<i>Crisp English ESB See page 109</i>

Maris Otter® Ale Malt is prized all over the world for the incredibly rich and moreish ales that it helps create. Our brewers tell us it is always flavourful, easy to brew with and returns that characteristic malt body that has made it famous over more than 50 years of barley cultivation.

Bred at PBI in Cambridge by Dr GDH Bell, the variety was taken up by Crisp farmers from the very beginning, since the barley thrives in the chalk soils and moist sea air of the North Norfolk coast.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	3.5% max	3.5% max	3.5% max
EXTRACT	305 L°/kg	80.6%	80.6%
COLOUR	5.0-6.5 EBC	5.5-7.2 EBC	2.5-3.1 °L
TN/TP	1.30-1.65%	8.0-10.0%	8.0-10.0%
SNR/KI/ST RATIO	38-48	43-54	43-54

GERMAN PILSEN MALT

TASTING NOTES

STRONG BREADY AROMAS
WITH PALATABLE, GRAINY
EARTHINESS





COLOUR (IoB)
 3.0 – 4.0

BEER STYLES	USAGE RATE	RECIPE
<i>Continental lager malt</i>	<i>Up to 100%</i>	<i>Crisp German Pilsner See website for details</i>

At our Hamburg maltings we malt Danish and German spring barley to produce a classic German Pilsen style malt for lager production.

With a high protein content this malt benefits from a rising temperature programme and lautering, but our customers have also used it successfully in traditional UK brewhouses.

The higher molecular weight proteins give excellent head retention and mouthfeel. High levels of speciality malt and non-malted cereals can be used with this malt while maintaining fermentation vigour. This malt can be used in single temperature mashing but you may need to increase finings rates to drop out the additional protein.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	300 L°/kg	79.3%	79.3%
COLOUR	3.0-4.0 EBC	3.3-4.4 EBC	1.7-2.1 °L
TN/TP	1.50-2.00%	9.0-13.0%	9.0-13.0%
SNR/KI/ST RATIO	30-40	34-45	34-45

LAGER MALT

Previously Europils

TASTING NOTES

WELL-BALANCED FLAVOUR NOTES,
WITH CRUSTY BREAD AROMAS
AND EARTHY RICHNESS





COLOUR (IoB)
 2.5 – 3.7

BEER STYLES	USAGE RATE	RECIPE
<i>All lagers & light ales</i>	80 – 100%	<i>Crisp Pre-prohibition Lager See website for details</i>

We take English spring barley with a slightly higher protein than our Best Ale Malt and the subsequent low temperature kilning produces Lager Malt with a sweet but not "malty" character.

Lager malts from continental Europe tend to be higher in protein, have less modification and a lower SNR which means the malt then requires processing in a rising temperature programme. This is the reason that decoction and heated mash vessels are the dominant brewing system on the continent.

However, Lager has been optimised for UK brewing and so it works comfortably in a UK single strike temperature brewery or on a continental system.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	305 L°/kg	80.6%	80.6%
COLOUR	2.5-3.7 EBC	2.8-4.1 EBC	1.5-2.0 °L
TN/TP	1.40-1.75%	9.0-11.0%	9.0-11.0%
SNR/KI/ST RATIO	36-46	41-52	41-52

SCOTTISH EXTRA PALE ALE MALT

TASTING NOTES
SUBTLE MALT SWEETNESS





COLOUR (IoB)
 2.5 – 3.5

BEER STYLES	USAGE RATE	RECIPE
<i>Golden ales, blondes, lagers, pale ales</i>	<i>Up to 100%</i>	<i>Crisp IPA See page 113, Crisp Table Beer See page 116</i>

We have developed a low colour Scottish Extra Pale Ale Malt for low colour beer styles such as lager, blondes and pale ales. Made from the same barley as our Scottish Ale Malt, its 100% Scottish grown.

It is perfectly suited to the traditional UK brewing style where a single strike temperature is used as the malt has a moderate to high level of modification which gives excellent extract, flavour and run-off.

Use it at 100% for lagers and pale ales or mix in some speciality malts for just about any hop driven beer style.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	310 L°/kg	82.0%	82.0%
COLOUR	2.5-3.5 EBC	2.8-4.0 EBC	1.5-2.0 °L
TN/TP	1.40-1.65%	8.8-10.3%	8.8-10.3%
SNR/KI/ST RATIO	38-43	43-48	43-48

SCOTTISH PALE ALE MALT

TASTING NOTES

BALANCED MALT SWEETNESS





COLOUR (IoB)
 5.0 – 7.0

BEER STYLES	USAGE RATE	RECIPE
<i>Light, dark and strong milds, English ales, IPAs, stouts, porters, barley wines</i>	<i>Up to 100%</i>	<i>Crisp Amber Ale See page 107, Crisp Best Bitter See page 108</i>

Our Scottish Pale Ale Malt is the workhorse of many a brewery and is at home in a variety of beer styles. We source the lowest nitrogen spring barley from our farmers in Fife up to Moray.

During malting, high cast moistures and a balance of optimal germination time and temperature results in an even, well modified malt with a rich colour and balanced sweet, malt flavour which is ideally suited to ale brewing.

We recently launched the malt with our USA distributor, BSG.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	3.5% max	3.5% max	3.5% max
EXTRACT	310 L°/kg	82.0%	82.0%
COLOUR	5.0-7.0 EBC	5.5-7.5 EBC	2.5-3.3 °L
TN/TP	1.40-1.65%	8.8-10.3%	8.8-10.3%
SNR/KI/ST RATIO	38-43	43-48	43-48