

# DARK MUNICH MALT

## TASTING NOTES

RICH TOASTED BREAD AROMAS, WITH  
 BALANCED MALTY SWEETNESS

### BEER STYLES

*Dunkel, bock,  
 doppelbock*

### USAGE RATE

*We recommend  
 15-20%\**

**A** magical thing happens when amino acids and reducing sugars combine at critical temperatures; the Maillard reaction. Starting with higher protein spring barley we germinate to higher levels of modification then adjust early kilning conditions to utilise the malt enzymes to hydrolyse protein and convert starch in sugars.

Finally, a long drying phase with a higher temperature results in the Maillard reaction taking place to produce pronounced rich malt, freshly baked bread crust and the characteristic Munich bite at the back of the palate.

*\*Up to 100% (lower DP and extract than light Munich so at 100% less speciality malt can be added).*

## TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	295 L°/kg	78.0%	78.0%
COLOUR	35-45 EBC	39-50 EBC	15-19 °L
TN/TP	1.40-1.85%	9.0-12.0%	9.0-12.0%

# LIGHT MUNICH MALT

## TASTING NOTES

WELL-ROUNDED FLAVOUR PROFILE, WITH FORWARD SPICY NOTES AND DELICATE PASTRY AROMAS

BEER STYLES	USAGE RATE	RECIPE
<i>Marzen, maibock</i>	<i>Up to 100%</i>	<i>Crisp German Maibock See website for details</i>

Our Light Munich Malt is created by taking Vienna Malt a stage further in the kiln. The additional heat promotes melanoidin reactions to produce rich bread crust flavours. Again, Light Munich Malt can be used as a base since the enzymes are suitably preserved in this malt.

The use of Munich and Vienna Malts are not just for German style beers, they add a beautiful subtle complexity to many beer styles.

## TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	6.0% max	6.0% max	6.0% max
EXTRACT	300 L°/kg	79.3%	79.3%
COLOUR	15-25 EBC	17-28 EBC	6.7-11 °L
TN/TP	1.40-1.85%	9.0-12.0%	9.0-12.0%

## VIENNA MALT



### TASTING NOTES

A MEDLEY OF CARAMELISED  
 SUGAR, FRUIT AND BREAD,  
 WITH LAYERS OF SUBTLE  
 SPICES

BEER STYLES	USAGE RATE	RECIPE
<i>Vienna lager, altbier, kellerbier, kolsch</i>	<i>Up to 100%</i>	<i>Crisp Vienna Lager See page 118</i>

**I**n the 1840s English maltsters developed air kilning techniques that would pave the way for light coloured beers. German brewers took this technique back to Vienna and Munich respectively and the malt styles were born.

Our Vienna Malt is made from English 2-row spring barley and is kilned to a slightly higher temperature than our Best Ale Malt. The result is a golden hued wort with a sweet, bread like aroma and flavour. Since it is a conventionally kilned malt, Vienna can be used as a base and is perfect creating its namesake, Vienna lager, in addition to other styles.

### TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	302 L°/kg	79.8%	79.8%
COLOUR	5.0-9.0 EBC	5.5-9.9 EBC	2.5-4.2 °L
TN/TP	1.30-1.65%	8.0%-10.0%	8.0-10.0%



### TASTING NOTES

GRAIN AND EARTHY AROMAS GOOD  
 BODY AND SMOOTHNESS

### USAGE

*Use Chit Malt at up to 10% of the grist.  
 Pair with Crisp's Naked Oat Malt, Crisp's Wheat Malt  
 and Crisp's Cara Gold Malt for the ultimate hazy beer.*

**C**hit Malt is a highly functional malt that has undergone a very short germination, resulting in a barely malted product. As a result, it retains a lot of its grain characteristics, and offers plenty with regards to mouthfeel properties.

Chit Malt is a great addition for body, haze stability, as well as promoting head retention and foam. The incredibly low colour will not effect the beer colour. The perfect addition for any craft beer, but particularly beneficial for hazy brews.

### TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	7.0% max	7.0% max	7.0% max
EXTRACT (DRY)	190 L°/kg	50.8%	50.8%
COLOUR	2.5 EBC	2.4 EBC	2.4 EBC

# DEXTRIN MALT

Alternative malt for CaraPils, CaraFoam, Torrefied Wheat

## TASTING NOTES

A FUNCTIONAL MALT WITH EARTHY, GRAIN AROMAS. PROMOTES SMOOTHNESS AND BODY

### BEER STYLES

*Added as a foam and body enhancer*

### USAGE RATE

5-15%

### RECIPE

*Crisp Table Beer  
See page 116*

**D**extrin Malt is produced by constraining the germination phase, which results in retention of higher molecular weight polysaccharides which will provide positive attributes to the finished beer in terms of greater body and mouthfeel. These dextrans will contribute positively to head formation.

This malt can be particularly beneficial when brewing with well modified Extra Pale Malt to produce golden ales or pilsner-style beers. The low colour permits usage rates of up to 15% without impacting on final product colour. It can be useful in a low gravity beer such as a session IPA that is trying to emulate a higher gravity beer in terms of body.

## TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	7.0% max	7.0% max	7.0% max
EXTRACT	300 L°/kg	79.3%	79.3%
COLOUR	2-3.5 EBC	2.2-3.9 EBC	1.3-1.9 °L
TN/TP	1.30-2.00%	8.0-13.0%	8.0-13.0%

# NAKED OAT MALT

## TASTING NOTES

CREAMY, OATY

BEER STYLES	USAGE RATE	SEE RECIPE
<i>NEIPAs, oatmeal stout, oatly pale ales</i>	<i>Up to 30%</i>	<i>Crisp Oaty Pale Ale See page 114</i>

**C**risp Naked Oat Malt has become a stalwart of the NEIPA recipe. We malt naturally naked oats to increase potential extract. Naked Oat Malt gives a lovely creaminess and mouthfeel in all styles of beer and is especially suited to juicy hop bombs and heavy beers. They also impart a toasted, biscuit aroma and palate.

Oats are high in  $\beta$ -glucan and for both brewing and baking uses Naked Oat Malt can contribute beta-glucans (soluble fibre) to add an extra property.

If run-off is a concern at higher addition rates, mix 50/50% with our Flaked Torrefied Oats.

## TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	5.5% max	5.5% max	5.5% max
EXTRACT	245 L°/kg	65.1%	65.1%
COLOUR	2.0-7.0 EBC	2.2-7.7 EBC	1.3-3.3 °L
TN/TP	2.70%	17.0%	17.0%

## RYE MALT

### TASTING NOTES

EARTHY, SPICY  
 AFTER-TASTE

BEER STYLES	USAGE RATE	RECIPE
<i>Rye IPAs, rye pale ales, red ale, roggenbier</i>	<i>Up to 15%*</i>	<i>Crisp London Porter See website for details</i>

**I**n brewing, when mixed with barley malt, Rye Malt can improve head retention, improve mouthfeel and introduce flavour changes of a toffee/caramel note at lower inclusion rates and a spicy after-palate at higher inclusion rates.

Most notably, Rye Malt will also impart a reddish hue to beers.

*\*Rye Malt is higher in beta glucans which can cause issues at higher rates. Recommend rice hulls.*

### TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	6.0% max	6.0% max	6.0% max
EXTRACT	-	-	-
COLOUR	12-32 EBC	13-35 EBC	5.4-14 °L

# WHEAT MALT

## TASTING NOTES

TOUCH OF ACIDITY, GENTLE,  
REFRESHING & CREAMY

BEER STYLES	USAGE RATE	RECIPE
<i>Hefeweizen, wheat beers, wit</i>	<i>Up to 50% - huskless so watch run off</i>	<i>Crisp Irish Stout See website for details</i>

**I**n brewing, Wheat Malt can be used as the base malt at around 55% inclusion for wheat beers.

When mixed with barley malt, Wheat Malt can improve head retention, improve mouthfeel and introduce flavour changes in other beer types.

## TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	6.5% max	6.5% max	6.5% max
EXTRACT	310 L°/kg	81.9%	81.9%
COLOUR	2.5-5.0 EBC	2.8-5.5 EBC	1.5-2.5 °L
TN/TP	2.20%	14.0%	14.0%