

## Typical analysis and product description

# Finest Maris Otter Ale Malt

### Typical analysis

Parameter	IoB	EBC	ASBC
Moisture	3.5% max	3.5% min	3.5% max
Extract	308.0 L°/kg	81.5%	81.5%
Colour	5.0-7.0 EBC	5.5-7.5 EBC	2.5-4.0 °L
TN/TP	1.40-1.60%	8.8-10.0%	8.8-10.0%
SNR/KI/ST ratio	38-43	43-48	43-48
DP/DPWK/Lintner	45 min IoB	140 min WK	50 min °L

### Standard packaging options

Whole grain	Bulk
	1000 kg bag
	500 kg bag
	25 kg sack
Crushed	25 kg sack

The variety Maris Otter was bred and developed in the 1960's by Dr GDH Bell at the Plant Breeding Institute in Cambridge by crossing the varieties Proctor and Pioneer and has become one of the most enduring malting varieties in the history of modern barley cultivation.

Maris Otter has been grown for malting for more than 45 years and its pedigree and track record of delivering, year after year, consistent, processable and flavoursome malt is unsurpassed.

Crisp Malting Maris Otter is grown under contract by selected Norfolk farmers and is recognised worldwide as the benchmark barley for the best ale malt. In malting, as with brewing, the importance and the quality of raw materials cannot be underestimated.

The reliability of Maris Otter malt quality has allowed brewers to develop, stabilise and maintain many of the world famous English cask conditioned ale brands we know today.