








# LOUGHRAN

## Deluxe IPA Malt

### PRODUCT DESCRIPTION

Deluxe IPA Malt is malted from premium two-row malting barley varieties, and kilned to precise specifications for excellent diastatic power and to delivering crucial enzymes. Ideal for use as a base to deliver good fermentations, especially when brewing adjunct heavy beers or with other malts low in enzymes. The unique, mild flavor allows the bold, juicy aromas of hops to shine through, with low protein and good modification. Available Whole or Milled.

Loughran Malts & Adjuncts are specially selected by the Loughran team. Drawing on seven generations of family barley growing wisdom from our origins on our farm in Dundalk, Ireland, and our experience and expertise in UK malting and brewing from Brewers Select in Peterborough, we choose only the best farmers to work with. These lasting partnerships form the backbone of everything we do, and allow us to deliver brewers and distillers the finest malts and adjuncts, in the process connecting them to the heart of their ingredients in the journey from farm to glass.

USE FOR	USAGE RATE	CHEMICAL STANDARDS
Great as a base malt to guarantee fermentation in adjunct heavy beers. The perfect complement to hops too.	Up to 100%	The product complies with all current EC regulations governing pesticide residues and other chemicals or additives.
	BEER STYLES	
	Beer styles utilising lots of hops & adjuncts, particularly IPAs & Hoppy Pales.	
TYPICAL ANALYSIS		
Moisture (%)	4.5% Max	<div>Deluxe IPA Malt</div> <div></div> <div>LOUGHRAN</div> <div>From Farm to Glass</div> <div>Deluxe IPA Malt</div>
Extract D.M.	81.5% Minimum	
Colour (EBC)	2.8 - 4.0 EBC	
Total Nitrogen Dry (%)	1.55% Maximum	
SNR / KI / ST Ratio	40.0 - 45.0	
Diastatic Power	215 WK	
GM STATUS	EXTRA NOTES	<div> Deluxe IPA Malt </div>
Free from Genetically Modified Organisms.	Storage: 12 months in cool, dry conditions	<div>Since 1908 25 kgs / 55 lbs</div> <div> </div>