

## **Deluxe Lager Malt**

## **PRODUCT DESCRIPTION**

Deluxe Lager Malt is carefully selected from spring barley varieties which offer low colour but great flavours, and then is precisely steeped and germinated to keep protein low but well balanced against soluble nitrogen levels for good head retention - because a great lager needs a beautiful head of foam. This malt has been expertly kilned to keep colour low and to control Dimethylsulfide (DMS) flavours - guaranteeing crisp and beautiful lagers. 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  |
|--|---|---|
| As a base malt for brewing clean<br>European style lagers or pilsners<br>with a gentle golden colour and<br>pleasant malty flavours. | Up to 100%                                    | The product complies with all current EC regulations governing pesticide residues and other chemicals or additives. |
|  | BEER STYLES                                   |   |
|  | Clean and crisp modern premium lagers.        |   |
| TYPICAL ANALYSIS (EBC)   |   |   |
| Moisture (%)   | 4.5% Max                                      |   |
| Extract D.M.   | 80% Minimum                                   |   |
| Colour (EBC)   | 2.8 - 4.0 EBC                                 | Malt Malt   |
| Total Nitrogen Dry (%)   | 1.8% Maximum                                  | Deluxe Lager Malt   |
| SNR / KI / ST Ratio  | 38.0 - 42.0                                   | LOUGHRAN  |
| Diastatic Power  | 250 WK Min                                    | From Farm to Glass  |
| GM STATUS  | EXTRA NOTES                                   | ∰ Deluxe Lager Malt ாசூ   |
| Free from Genetically Modified Organisms.  | Storage:<br>12 months in cool, dry conditions | Since 1908<br>25 kgs / 55 lbs   |

