

# 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 &amp; light ales</i>	80 – 100%	<i>Crisp Pre-prohibition Lager See website for details</i>

**W**e 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