

## Typical analysis and product description

### *Clear Choice Malt*

### Extra Pale

#### Typical analysis

Parameter	IoB	EBC	ASBC
Moisture	4.5% max	4.5% min	4.5% max
Extract	308.5 L°/kg	81.5%	81.5%
Colour	2.5-4.0 EBC	3.0-4.5 EBC	1.5-2.0 °L
TN/TP	1.45-1.75%	9.1-10.9%	9.1-10.9%
SNR/KI/ST ratio	37-46	42-52	45-52
DP/DPWK/Lintner	50 min IoB	150 min WK	55 min °L

#### Packaging options

Whole grain	Bulk
	500 kg sack
	25 kg sack
Precrushed	25 kg sack

*Clear Choice Malt* is produced from proanthocyanidin-free malting barley. This type of variety was first bred in the early 1970's and these varieties do not contain proanthocyanidins thus one of the precursors of biological haze is absent in the resultant malt, wort and beer.

Beers brewed with *Clear Choice Malt* benefit from extended shelf life, improved haze stability and enhanced flavour stability. Additionally, the absence of polyphenols increases malty, sweet notes and reduces astringent and bitter notes in the finished beer. Many breweries, especially in the craft sector, are now benefitting from these quality attributes.

Benefits observed by brewers using *Clear Choice Malt* include:-

- Normal processing through the brewhouse with, in some cases, reduced trub volumes
- Cold conditioning at +3 or +4°C (37-39°F) leading to savings in refrigeration time and costs
- Removal of the need to use processing aids for stabilisation with associated cost savings
- 'Clean label' advantages of stating that chemical stabilisers not used for chill proofing
- Potential improvements to foam quality in the absence of silica hydrogel usage
- Extended length of filter runs
- Long term haze-free shelf life for packaged beers (periods in excess of 1 year)
- For cask and bottle-conditioned beers, yeast/trub sediments to a firm cake reducing beer losses
- Proportional improvements when *Clear Choice Malt* is used as a partial grist replacement