

## Typical analysis and product description

# Naked Oat Malt

### Typical analysis

Parameter	IoB	EBC	ASBC
Moisture	3.5% max	3.5% min	3.5% max
Extract	285 L°/kg	75.0%	75.0%
Colour	15-2.5 EBC	2.0-3.0 EBC	1.2-1.6 °L
TN/TP	Max 2.10%	Max 13.0%	Max 13.0%
SNR/KI/ST ratio	17-22	20-25	20-25
DP/DPWK/Lintner	15 min IoB	50 min WK	17 min °L
B-Glucan	500 mg/l	350 mg/l	350 mg/l

### Standard packaging options

Whole grain	25 kg sack
Crushed	25 kg sack

Crisp Malting Group produces a range of special malted products from an assortment of cereals, including wheat, naked oats and rye.

These products have a range of special attributes that provide the brewer with unique opportunities to develop distinctive beers with that “little extra something”.

In brewing, when mixed with barley malt, naked oat malt can improve mouthfeel and introduce notes of a toasted, biscuity aroma and palate.

Oats are high in  $\beta$ -glucan and for both brewing and baking uses naked oat malt can contribute beta-glucans (soluble fibre) to add an extra, health-promoting property.

This product is also available flaked.