



IRISH ALE MALT

Barley Variety	Azalea
Moisture (%)	3.0-4.0
Ext (F,db)	82-85
Ext (C,db)	80-83
F/C Diff	2.0-6.0
Color (L)	2.0-3.5
Viscosity	1.45-1.55
D.P.	60-70
A.A.	40-60
Malt Protein	8.0-10.0
Wort Protein	3.5-4.5
S/T	42-48
Friability	>95
Glassy	<1.0
B-glucan	
Assortment	
>2.8 mm	>90
>2.5 mm	>95
<2.2 mm	<1.0
pH	<6.0

MALTING COMPANY OF IRELAND, LTD. are manufacturers of quality malted barley to the brewing and distilling industries since 1858. Their malting house is located in the city of Cork in the southern part of Ireland.

MCI ownership is shared between three Irish cooperatives - Dairygold, Glanbia and IAWS, who handle almost 50% of the Irish grain crop. All of their barley is grown under contract with seeds, sprays and fertilizers supplied by the cooperatives themselves, giving them full traceability from farm to customer.

MCI's lineage can be traced back to the floor maltings originally built in 1858 to supply the Beamish & Crawford Brewery. In 1965, a Boby drum plant was build in Ballincollig which also supplied Irish Distillers and Murphy's Brewery. In 1998, the plant was expanded, then once again upgraded in 2000 bringing its capacity to 32,000MT.

The current state-of-the-art facility is equipped with cutting edge malting technology – wash screw, CHP, full automation and in-house lab.

The Irish Ale Malt is characterized by plump kernels with low protein and very high extract. The elevated kilning temperature (96-98 °C) produces a malt that offers an aromatic wort with a rich straw to yellow color (2.0-3.5 °L). The malt is highly modified and very versatile in the brewhouse. Assortment is very uniform.

BSG CraftBrewing is pleased to offer all four of MCI's malt selections: Irish Stout Malt, Irish Lager Malt, Irish Ale Malt and Irish Distillers Malt.

For more information on The Malting Company of Ireland's malt selections please contact your BSG CraftBrewing sales representative.

MCI's lineage can be traced back to Beamish and Crawford's old floor maltings originally built in 1858.



Select Ingredients

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MALTING COMPANY OF IRELAND, LTD.

DISTILLERS MALT



IRISH DISTILLERS MALT

Barley Variety	Propino
Moisture (%)	3.5-4.5
Ext (F,db)	82-85
Ext (C,db)	80-83
F/C Diff	2.0-6.0
Color (L)	1.25-1.75
Viscosity	1.45-1.55
D.P.	85-95
A.A.	40-60
Malt Protein	8.0-10.0
Wort Protein	3.5-4.5
S/T	45-50
Friability	>95
Glassy	<1.0
B-glucan	
Assortment	
>2.8 mm	>90
>2.5 mm	>95
<2.2 mm	<1.0
pH	<6.0

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The Irish Distillers Malt is the traditional base used in making many of the renowned Irish Whiskeys. It is well suited for use in making other distilled spirits also. The kilning temperature is low (78-80 °C) resulting in a low color wash.

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MALTING COMPANY OF IRELAND, LTD.

IRISH LAGER MALT



IRISH LAGER MALT

Barley Variety	Propino
Moisture (%)	3.5-4.5
Ext (F,db)	82.0-85.0
Ext (C,db)	80.0-83.0
F/C Diff	2.0-6.0
Color (L)	1.5-2.0
Viscosity	1.45-1.55
D.P.	70-80
A.A.	40-60
Malt Protein	8.0-10.0
Wort Protein	3.5-4.5
S/T	42-48
Friability	>95
Glassy	<1.0
B-glucan	
Assortment	
>2.8 mm	>90
>2.5 mm	>95
<2.2 mm	<1.0
pH	<6.0

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The current state-of-the-art facility is equipped with cutting edge malting technology – wash screw, CHP, full automation and in-house lab.

The Irish Lager Malt is expertly crafted for brewers who wish to produce European-style Lagers and other types of beers. The kernels are uniformly plump and show a high degree of modification and very low protein. The kilning temperature is in the mid range (88-90 °C) which allows for fine balance between a rich straw colored (1.5 to 2.0 °L) wort and proper enzyme activity.

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IRISH STOUT MALT

Barley Variety	Propino
Moisture (%)	3.5-4.5
Ext (F,db)	82-85
Ext (C,db)	80-83
F/C Diff	2.0-6.0
Color (L)	1.5-2.0
Viscosity	1.45-1.55
D.P.	80-90
A.A.	40-60
Malt Protein	8.0-10.0
Wort Protein	3.5-4.5
S/T	44-48
Friability	>95
Glassy	<1.0
B-glucan	30-50
Assortment	
>2.8 mm	>90
>2.5 mm	>95
<2.2 mm	<1.0
pH	<6.0

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The current state-of-the-art facility is equipped with cutting edge malting technology – wash screw, CHP, full automation and in-house lab.

Irish Stout Malt is characterized by plump kernels with very low protein and high extract. The kilning temperature is kept low (82-84 °C) resulting in a low colored base wort with higher enzyme levels. The Irish Stout Malt is a versatile malt that performs well in the brewhouse. Typically used as the base for the top tier Irish Stout brands, it can be used in almost any application where traditional English type malts are preferred.

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