

Loughran Family Malt

Malt from the Land of Legends

Combining Culture with Craft

Clermont Farms, Haggardstown, Dundalk, Co. Louth
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Deluxe Distilling Malt- Crop Year 2015

Specification

| Parameter | IOB Methodology | |
|------------------------------|-----------------|-------------|
| | Unit | Target |
| Moisture | % | ≤4.5 |
| Extract (0.2mm/Fine Grind) | LDK | 308-315 |
| Total Nitrogen (TN) | % dm | 1.6-1.7 |
| Total Soluble Nitrogen (TSN) | % dm | 0.65 - 0.74 |
| Soluble Nitrogen Ratio (SNR) | | 39-42 |
| Wort Colour | °EBC | 2.5-3.7 |
| Friability | % | 85 min |
| W.U.G.s /Glassy Whole Corns | % | 2 max |
| Grading >2.5mm | % | 95 min |
| <2.2mm | % | 2 max |
| Predictedspirit Yield | Litres/ ton | >410 |

| EBC Methodology | |
|-----------------|-------------|
| Unit | Target |
| % | ≤4.0 |
| % | 78-82 |
| % dm | 1.6-1.7 |
| % dm | 0.65 - 0.74 |
| | 39-42 |
| SRM °Lov | 1.4-1.8 |
| % | 90 min |
| % | <2 max |
| % | 95 min |
| % | 2 max |

The 107th crop of barley grown on our family farm has been used to produce this high quality distilling malt.

Our rich and fertile soils, long cool growing season and plenty of "soft days" have produced a malting barley low in protein with large plump grains.

This malt is especially suited for using in distilling due to its high extract and fermentability levels, and strong diastatic power; ideal for use in combination with raw adjuncts.

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