

# Loughran Family Malt

*Malt from the Land of Legends*

*Combining Culture with Craft*

Clermont Farms, Haggardstown, Dundalk, Co. Louth

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## Deluxe Lager Malt- Crop Year 2015

### Target Specification

Parameter	IOB Methodology	
	Unit	Target
Moisture	%	≤4.5
Extract (0.2mm/Fine Grind)	LDK	308-316
Total Nitrogen (TN)	% dm	1.5-1.7
Total Soluble Nitrogen (TSN)	% dm	0.6 - 0.7
Soluble Nitrogen Ratio (SNR)		40-43
Wort Colour	°EBC	3.5 –4.5
Friability	%	90 min
W.U.G.s /Glassy Whole Corns	%	2 max
Grading >2.5mm	%	97 min
<2.2mm	%	2 max
pH		6.00
Viscosity	mPas	1.55
Diastatic Power	°Lintner	76

EBC Methodology	
Unit	Target
%	≤4.5
%	80-82
% dm	1.7-1.9
% dm	0.6 - 0.7
	40-43
SRM °Lov	1.9-2.3
%	90 min
%	2 max
%	97 min
%	2 max
	6.00
	1.55
WK	250

The 107<sup>th</sup> crop of barley grown on our family farm has been used to produce this high quality lager 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 to the production of lagers, pilsners, helles and other German styles where a *light colour* and *mild flavour* are desired.

[www.malt.ie](http://www.malt.ie)

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