

Loughran Family Malt

Malt from the Land of Legends

Combining Culture with Craft

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

Target Specification

Parameter	IOB Methodology	
	Unit	Target
Moisture	%	≤4.5
Extract (0.2mm/Fine Grind)	LDK	315-328
Total Nitrogen (TN)	% dm	1.5-1.7
Total Soluble Nitrogen (TSN)	% dm	0.6 - 0.7
Soluble Nitrogen Ratio (SNR)		39-40
Wort Colour	°EBC	4.5-6.1
Friability	%	90 min
W.U.G.s /Glassy Whole Corns	%	2 max
Grading >2.5mm	%	95 min
<2.2mm	%	2 max

EBC Methodology	
Unit	Target
%	≤4.5
%	81-85
% dm	1.5-1.7
% dm	0.6 - 0.7
	39-40
SRM °Lov	2.3-3.1
%	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 Ale 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 Irish Style Red Ales where a high extract, deep malty flavour and plush golden colour are appreciated!

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