

# Loughran Family Malt

*Malt from the Land of Legends*

Combining Culture with Craft

Clermont Farms, Haggardstown, Dundalk, Co. Louth  
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## Deluxe Stout 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	3.0-4.5
Friability	%	>85 min
W.U.G.s /Glassy Whole Corns	%	<2 max
Grading >2.5mm	%	95 min
<2.2mm	%	2 max
Diastatic >		200

EBC Methodology	
Unit	Target
%	≤4.5
%	81-85
% dm	1.5-1.7
% dm	0.6 - 0.7
	39-40
SRM °Lov	1.5-2.25
%	>85 min
%	<2 max
%	95 min
%	2 max
	200

The 107<sup>th</sup> crop of barley grown on our family farm has been used to produce this high quality stout 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 Stouts where a high diastatic power is needed along with a smooth rich taste!

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

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