

FLAKED TORREFIED BARLEY

TASTING NOTES

SLIGHTLY MORE HARSH FLAVOUR/
BITE THAN TORREFIED WHEAT

BEER STYLES

All styles. Main benefit is improved head retention. Suited to stouts for bite.

USAGE RATE

10% max

Flaked Torrefied Barley consists of barley grains that have been cooked at high temperature, resulting in gelatinisation of the starchy endosperm. Adding it promotes head retention and adds body to the finished beer. Its flavour is slightly stronger than its wheat counterpart. It does not require milling before being added to the mash, and retains its husk so can be used as an alternative to wheat in beers where the recipe already has a lot of huskless grains.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	10.0% max	10.0% max	10.0% min
EXTRACT	308 L°/kg	81.4%	81.4%

FLAKED TORREFIED MAIZE

TASTING NOTES
CORN FLAKES, CORN

<p>BEER STYLES</p> <p><i>Continental lagers, prohibition lager</i></p>	<p>USAGE RATE</p> <p><i>Up to 25%</i></p>
<p>RECIPE</p> <p><i>Crisp Pre-Prohibition Lager see website for details</i></p>	

Flaked Torrefied Maize consists of maize grits that have been micronized at high temperatures which bursts open the starches and thus gelatinises the maize. It lightens wort and can add a unique corn flake-like sweetness to beers.

Maize can also be used by distillers to create bourbon style whisky without needing to pre-cook the maize. Crisp’s Flaked Torrefied Maize is GM-free.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	8.5% max	8.5% max	8.5% max
EXTRACT	328 L°/kg	86.5%	86.5%

FLAKED TORREFIED OATS

TASTING NOTES
SMOOTH, CREAMY
MOUTHFEEL

BEER STYLES <i>Stouts, NEIPAs</i>	USAGE RATE <i>Up to 25%</i>
RECIPE <i>Crisp Oatmeal Stout see website for details</i>	

Flaked Torrefied Oats consist of husked oat grains that have been cooked at high temperature, resulting in gelatinisation of the starchy endosperm, and then flaked. They will give a smooth, creamy mouthfeel to finished beers.

The presence of oat husk can assist with wort separation, especially if the grist contains naked grains such as Malted Rye, Naked Oat Malt or Wheat Malt.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	11.0% max	11.0% max	11.0% max
EXTRACT	292 L°/kg	77.2%	77.2%

FLAKED TORREFIED RICE

TASTING NOTES
 DRYNESS & CRISP FINISH

BEER STYLES <i>Light lagers</i>	USAGE RATE <i>Up to 25%</i>
RECIPE <i>Crisp Low Gluten Pale Ale see website for details</i>	

Flaked Torrefied Rice consists of rice grains that have been cooked at high temperature, resulting in gelatinisation of the starchy endosperm, and then flaked. It lightens wort colour, reduces protein levels and imparts a characteristic dryness to finished beers.

Rice has low gluten so can be used for crafting low gluten products.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	8.5% max	8.5% max	8.5% max
EXTRACT	305 L°/kg	80.6%	80.6%

TORREFIED WHEAT

TASTING NOTES
 SLIGHT GRAIN

BEER STYLES

All styles. Main benefit is improved head retention

USAGE RATE

10% max

Torrefied Wheat has long been used by brewers up and down the UK to provide additional head potential on all beer styles. The higher molecular weight proteins and glycoproteins are head positive and also promote mouthfeel. It is especially useful when base malts are particularly low in nitrogen/ protein.

Torrefied Wheat has a very slightly grain character to it.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	10.0% max	10.0% max	10% max
EXTRACT	310 L°/kg	81.9%	81.9%