



# BISCUIT MALT

ROASTED TO ORDER

SEE BAG FOR ROAST DATE

## Variety Specifications

Type - Barley  
Variety - Schooner  
Pedigree -  
Date of release - 1983

*Bred by David Sparrow at University of Adelaide, and accredited as a malting variety in 1983, this early to mid-season variety has been a staple in Australian domestic beers over the past 3 decades. Slowly in decline due to other higher yielding varieties, Schooner has recently developed somewhat of a cult status amongst the craft brewing community for its lower fermentability and its enhance*

## Growing/Grain Specifications

Grower - ROGER COMMINS  
Location - 'YONDA' - WHITTON  
Sown - 30 JULY 2023  
Harvested - 10 DEC 2023  
Protein (%) - 10  
Weight -  
Retention (%) - 1.5  
Screenings (%) - 93

*"One of the BEST YEARS ON RECORD FOR GRAIN QUALITY AND YIELD. THIS SCHOONER VARIETY GROWN ON SITE AT THE WHITTON MALT HOUSE WAS A STANDOUT PERFORMER, DIRECT DRILLED IN TO LAST YEARS HERITAGE RYE STUBBLE."*

## Malt Specifications

Moisture (%)	<4	Free Amino Nitrogen (mg/l)	>100
Extract Potential (FINE Grind-DRY BASIS)	>79	Wort Beta Glucans (mg/l)	<100
Colour (EBC)	25-40	Diastatic Power (WK)	>50
Friability (%)	>85	Soluble Protein (%)	>4.9

*WE DELICATELY ROAST OUR ALE MALT AT VERY LOW TEMPERATURES FOR EXTENDED PERIODS OF TIME TO PRODUCE A LIGHTER STYLE SEMI SWEET, GOLDEN, LIGHTLY TOASTED BISCUIT MALT. USE GENEROUSLY IN LIGHTER STYLE PALE ALES, SUMMER ALES AND ENGLISH BITTERS TO ADD DEPTH AND COMPLEXITY WITHOUT ADDED CLOYNESS.*

best before **6MONTHS FROM ROAST DATE** store in cool, dry environment

## SMALL BATCH, SINGLE ORIGIN FARM FRESH ARTISAN MALT

