



MILD ALE

UNDER-MODIFIED MALTS

ANALYSIS

Moisture (%)	≤5
Color (°L)	2,0 / 2,7
Fine Grind Extract	≥81
F/C	≤3,5
Mash (min)	15-25

DESCRIPTION

Ideal for traditional English-style beers, such as light ales that are full of character.

NOTES

An under-modified malt that should be used with temperature rests. Contributes additional body and results in lower attenuation.

SUBSTITUTIONS

Replaces traditional Mild Ale malts. Can also be substituted with Dextrine malts.

APPLICATIONS

Particularly well suited for English-style beers such as Milds, Bitters, and Pale Ales, as well as recipes requiring additional body and mouthfeel.

PROPERTIES

- Increases body and mouthfeel
- Enhances the perception of malt richness
- Slightly lower attenuation, contributing to a softer finish
- Provides a good balance between fermentability and texture



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PRECAUTIONS

- May increase the risk of stuck mash at higher inclusion rates (> 40%)
- Incorporating temperature rests (β -glucan rest) is recommended to improve filtration performance
- Adjust milling settings and lauter bed management according to the proportion used in the grist.