

# PRODUCT TECHNICAL SHEET



1255 Boul. Queen Victoria, Sherbrooke, Qc

## ENGLISH PALE ALE

### SPECIFICATIONS

- Style : Base malt
- Flavor: Malty aroma with light crusty bread notes, sweet and clean
- Color : Light golden hue

### TYPICAL ANALYSIS

Color (ASBC / °Lovibond)	3.0 – 4.0
Moisture (%)	≤ 4.5
Fine Grind Extract (%)	≥ 81.0
Coarse Grind Extract (%)	≥ 79.5
Saccharification Time	≤ 15 min



### APPLICATIONS

A richly aromatic base malt suitable for all beer styles, particularly English-style Pale Ales or slightly darker beers where a more complex malty profile is desired.

### STORAGE

Store in a cool, dry place — ideally between 15°C and 20°C with relative humidity below 60%.

Avoid temperature fluctuations. Under ideal storage conditions, the product remains usable for up to 18 months from the production date.