



ENGLISH PALE ALE

BASE MALT

ANALYSIS

Moisture (%)	≤4,5
Color (°L)	3.0 / 3.9
Fine Grind Extract	≥81
F/C	≤2.0
Mash (min)	15-20

DESCRIPTION

A distinctive base malt offering sweet, malty aromas with subtle bread-like notes.

NOTES

Ideal for pale beers with deeper color and richer malt character.

SUBSTITUTIONS

Can replace traditional English-style base malts.

APPLICATIONS

Particularly recommended for English Pale Ales, as well as slightly darker beers requiring greater malt complexity.

STORAGE

- Store in a cool, dry place.
- Ideal temperature: 15°C to 20°C.
- Relative humidity: < 60%.
- Avoid temperature fluctuations.
- Shelf life: up to 18 months.