

PRODUCT TECHNICAL SHEET

BASE MALT MILD ALE

SPECIFICATIONS

- Style : Base malt
- Flavor: Lightly malty, clean, and sweet aroma with more body than our Pale (2-row) malt
- Color: Pale malt producing a bright wort, slightly darker than our Pale (2-row) malt

TYPICAL ANALYSIS

Color (ASBC / °Lovibond)	2.0 – 2.7
Moisture (%)	≤ 4.5
Fine Grind Extract (%)	≥ 81.0
Coarse Grind Extract (%)	≥ 77.6
Saccharification Time	≤ 15 min



APPLICATIONS

A versatile base malt well-suited for English-style beers. Ideal for light ales that still offer depth of character.

PROPERTIES

Our Mild Ale malt is under-modified and developed for decoction systems. It can also be used in standard brewing systems to:

- Increase beer body
- Achieve slightly lower attenuation
- Improve foam stability

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PRECAUTIONS

When used above 40%, there is a risk of a stuck mash. For usage exceeding 40%, we recommend including temperature rests to break down β -glucans and complex proteins.

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.