



Pauls Dark Crystal

Two-row barley



172 – 239 EBC
65.0 – 90.0 °L

Ideal for: All beer styles

Pauls crystal malts are made from a two-stage roasting process that consists of a stewing period followed by high temperature curing. By careful control of these two stages, Pauls is able to generate a range of differently colored crystal malts. Can be used to add both color and sweetness.

Specifications

Assortment >6/64 Thru		H ₂ O Max.	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amyl. Min.	Beta Glucan Max.
Min.	Max.		Sol	Total	S/T	FG	CG	F-C Diff. Max.			
-	-	4.0	-	-	-	75.0	-	-	-	-	

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